



Ultimate Chocolate Layer Cake

Featuring: Ghirardelli® Ultimate Chocolate Cake Mix 732-6120

Yield: Two, 9" layer cakes.

This beautiful showpiece combines Ghirardelli® dark and classic white chocolate. We don't use the word "ultimate" lightly. But any dessert this rich, this moist and this visually appealing truly takes the cake.

INGREDIENTS

Cake:

3 1/2 lbs (1 pouch) **Ghirardelli® Ultimate Chocolate Cake Mix 732-6120**

18 fl oz (2 1/2 cups) water

12 oz (6) eggs

6 fl oz (3/4 cup) vegetable oil

Icing Filling:

1 1/2 lb **Ghirardelli Semi-Sweet Chips 63116**

16 fl oz Heavy Cream

Ganache:

18 oz (3 cups) **Ghirardelli Semi-Sweet Chips 63116**

12 fl oz (1 1/2 cups) heavy cream

Topping:

4 oz (2/3 cup) **Ghirardelli Classic Vanilla White Chips 64104**

4 tsp vegetable oil

EQUIPMENT

Four, 9"round cake pans

METHOD

Cake:

Place cake mix, water, eggs and 6 fl oz (3/4 cup) vegetable oil in mixer bowl. Using a paddle, mix on low speed 30 seconds. Scale batter into four lightly greased or paper lined, 9-inch round pans. Bake in convection oven at 300°F for 20-25 minutes.

Icing Filling:

Place the heavy cream in a sauce pan and bring to a boil. Pour over chocolate and gently whisk to incorporate. Cool to room temperature.

Ganache:

Place chocolate chips in medium bowl. Heat cream in heavy saucepan over low heat until low boil. Pour cream over chocolate chips. Using a whisk, stir until chocolate is melted and mixture is smooth.

Topping:

Place white chips and 4 teaspoons oil in microwave on HIGH 45 seconds or just until chips are melted. Stir until smooth. Place into piping bag with fine tip.

To Assemble:

Use 1 cup icing filling for each double layer cake. Spread ganache over top and sides of cake (15 oz ganache each cake). Before ganache sets, pipe white chip mixture onto ganache, making designs as desired. Cool completely before serving.