



Retro Ding Dong

Featuring: Ghirardelli® Ultimate Chocolate Cake Mix 732-6120

Yield: 24 each 3"x3" Rounds.

INGREDIENTS

Cake:

3.5 lb **Ghirardelli® Ultimate Chocolate Cake Mix 732-6120**

18 fl oz water

12 oz (6) eggs

6 oz vegetable oil

White Chocolate Mousse:

12 oz **Ghirardelli Classic Vanilla White Chips 64104**

8 oz heavy cream

4 oz heavy cream, whipped to soft peaks

Chocolate Ganache:

30 oz **Ghirardelli Semi-sweet Chips 63116**

20 oz heavy cream

1 tsp vanilla extract

12 oz milk chocolate, melted (optional)

METHOD

Cake:

Sift cake mix to remove chocolate chips. Combine cake mix, water, eggs and oil in a mixing bowl, scraping the sides to create a homogenous mixture. Scale the batter into greased or paper 1/2 sheet pan. Bake until the center of the cake springs back to the touch (approximately 25 minutes). Un-mold cake and rack cool.

White Chocolate Mousse:

Place 8 oz heavy cream in a sauce pan and bring to a boil. Pour over chocolate and gently whisk to incorporate. Cool to room temperature. Combine 4 oz whipped cream in a two stage mixing process. Yield: 1.5 lb.

Chocolate Ganache:

Place the heavy cream and vanilla in a sauce pan and bring to a boil. Pour over chocolate and gently whisk to incorporate. Cool to room temperature. Yield: 3.125 lb.

To Assemble:

Cut out 3"x3" rounds of cake and pipe approximately 1 oz of white chocolate mousse into the center. Place cakes on a wire rack and glaze with chocolate ganache. Chill the cakes until the ganache is firm. Garnish the top of each cake by piping milk chocolate in a thin stream.