

Chocolate Ganache Cake

Chocolate lovers, this is a cake you have to try! And try, and try and try.

Prep Time: approx. 15 Minutes.

Cook Time: approx. 28-38 Minutes

Ready in approx. 2 Hours Makes 8 servings.



1 pkg	Betty Crocker Supermoist chocolate fudge cake mix	1pkg
1 1/3 cups	water	315 ml
1/2 cup	vegetable oil	120 ml
3	eggs	3
1 tub	Betty Crocker Rich & Creamy milk chocolate frosting	1 tub
1/3 cup	whipping (heavy) cream	80 ml
1/2 cup	semisweet chocolate chips	120 ml
2 bars	chocolate-covered toffee candy, very coarsely chopped	2 bars

Directions

- 1 Heat oven to 350°F (177°C). Generously grease bottoms only of 2 round pans, 8 x 1 1/2 or 9 x 1 1/2 inches. Make cake mix as directed on package, using water, oil and eggs. Pour into pans.

- 2** Bake 8-inch rounds 33 to 38 minutes, 9-inch rounds 28 to 33 minutes, or until toothpick inserted in centre comes out clean. Cool 10 minutes. Run knife around side of pans to loosen cakes; remove from pans to wire rack. Cool completely, about 1 hour.
- 3** Place 1 cake layer, rounded side down, on serving plate. Spread with about 1/3 cup (80 ml) frosting. Place other layer, rounded side up, on top. Frost side and top of cake with remaining frosting.
- 4** Heat whipping cream in 1-quart (1 litre) saucepan over medium heat until hot (do not boil); remove from heat. Stir in chocolate chips until melted and smooth. Let stand 5 minutes. Carefully pour chocolate mixture onto top centre of cake; spread to edge, allowing some to drizzle down the side. Garnish top of cake with toffee candy. Refrigerate about 1 hour or until chocolate is set. Store covered in refrigerator.

Recipe courtesy of Betty Crocker