

Chocolate Ganache Cake -- Lynn's Recipes Valentine's Day by Lynn's Recipes



Lynn demonstrates how to make a delicious Chocolate Ganache Cake that would be a great Valentine's Day dessert. Adapted from Barefoot Contessa.

Ingredients:

For the cake:

- ¼ pound (1 stick) unsalted butter at room temperature
- 1 cup sugar
- 4 eggs
- 1 (16 ounce) can chocolate syrup (I used Hershey's)
- 1 Tablespoon pure vanilla extract
- 1 cup all purpose flour

For the Ganache:

- ½ cup heavy cream
- 8 ounces semisweet chocolate chips
- 1 teaspoon instant coffee granules

Preheat oven to 325°. Spray a 8 or 9" round cake pan with cooking spray, line with parchment paper and spray the parchment paper.

Cream the butter and sugar in large bowl with electric mixer until light and fluffy. Add the eggs, one at a time. Mix in the chocolate syrup and vanilla. Add the flour and mix until just combined. Don't over mix.

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Pour the batter into the pan and bake for 40-45 minutes, or until just set in the middle. Don't over bake. Let cool thoroughly in the pan.

For the ganache, cook the heavy cream, chocolate chips and instant coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.

Place the cake upside down on a wire rack and pour the glaze evenly over the top, make sure to cover the entire cake and sides. You can tilt the rack to smooth the glaze.

Do not refrigerate.

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