

## Chocolate Ganache Cake



Chocolate lovers, this is a cake you have to try! And try, and try, and try. 16 servings

Prep Time  
**25**  
Minutes

Total Time  
**3:15**  
Hrs:Mins

Makes  
**16**  
servings

- 1 box Betty Crocker® SuperMoist® chocolate fudge cake mix  
Water, vegetable oil and eggs called for on cake mix box
- 1 container Betty Crocker® Rich & Creamy chocolate frosting
- 1/3 cup whipping cream
- 1/2 cup semisweet chocolate chips
- 2 bars (1.4 oz each) chocolate-covered toffee candy, very coarsely chopped

1. Heat oven to 350 °F (325 °F for dark or nonstick pans). Make, bake and cool cake as directed on box for two 8-inch or 9-inch rounds.
2. Place 1 cake layer, rounded side down, on serving plate. Spread with about 1/3 cup frosting. Top with second layer, rounded side up. Frost side and top of cake with remaining frosting.
3. In 1-quart saucepan, heat whipping cream 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 center of cake; spread to edge, allowing some to drizzle down side. Garnish top of cake with toffee candy. Refrigerate about 1 hour or until chocolate is set. Store covered in refrigerator.

Makes 16 servings

### Make the Most of This Recipe With Tips From The Betty Crocker® Kitchens

Ganache, the cream and chocolate mixture, is ready to use when it mounds slightly when dropped from a spoon. It will become firmer the longer it cools.

Glaze the cake on a rack with waxed paper under the rack; any extra drips of the ganache will fall onto the waxed paper. When the ganache hardens, you can easily and neatly transfer the cake to your serving plate.

Stir 2 tablespoons freeze-dried or powdered instant coffee (dry) or 1 tablespoon grated orange peel into the cake batter.

### Nutrition Information:

**1 Serving (1 Serving)** Calories 350 (Calories from Fat 160); Total Fat 18g (Saturated Fat 6g, Trans Fat 2g), Cholesterol 50mg; Sodium 350mg; Total Carbohydrate 46g (Dietary Fiber 1g, Sugars 31g), Protein 3g; **Percent Daily Value\***: **Exchanges:** 1 Starch; 0 Fruit; 2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 1/2 Fat; **Carbohydrate Choices:** 3; \*Percent Daily Values are based on a 2,000 calorie diet.

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