

Chocolate Raspberry Ganache Cake

Cake Ingredients

- 2/3 cup butter, softened
- 1 2/3 cups sugar
- 3 eggs
- 2 cups all-purpose flour
- 2/3 cup baking cocoa
- 1 ¼ teaspoons baking soda
- 1 teaspoon salt
- 1 1/3 cups milk

Directions

- In a bowl, cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa, baking soda and salt; add to creamed mixture alternately with milk, beating until smooth after each addition. Pour batter into a greased and floured 13 x 9-inch pan.
- Bake at 350* for 35-40 minutes or until cake tests done. Cool on a wire rack.

Chocolate Ganache Ingredients

- 9 oz. bittersweet chocolate, chopped
- 1 cup heavy cream

Directions

- Place the chocolate into a medium bowl. Heat the cream in a small sauce pan over medium heat. Bring just to a boil, watching very carefully because if it boils for a few seconds, it will boil out of the pot. When the cream has come to a boil, pour over the chopped chocolate, and whisk until smooth. Stir in the rum if desired.
- Allow the ganache to cool slightly before pouring over a cake. Start at the center of the cake and work outward. For a fluffy frosting or chocolate filling, allow it to cool until thick, then whip with a whisk until light and fluffy.

Optional: add your favorite fillings, fresh fruit and whip cream.