# DEVILS FOOD CAKE WITH CHOCOLATE GANACHE

Adapted from Chef Scott Hybbeneth Barolo Grill Denver

### CAKE

Two 9" rounds, buttered and floured 350 degrees

3 C All-purpose flour3 C Sugar1 TB Baking sodathree-quarters C Dark cocoa powder

- 1 & one-half C Olive oil
- 1 & one-half C Buttermilk
- 1 & one-half C Warm water
- 3 Eggs
- 1 tsp. Vanilla extract
- 1. Sift together dry ingredients.
- 2. Whisk all liquids together, whisk into dry ingredients until combined.
- 3. Pour batter into cake pans.
- 4. Bake at 350 for 30-35 minutes, until cakes spring back and tester comes out clean.
- 5. Remove from pans. Cool

### **GANACHE**

- 2 C Heavy cream
- 1 lb. highest quality Bittersweet Chocolate such as Callebaut, chopped into pieces
- 1. Scald cream, add chocolate, let stand 10 minutes.
- 2. Whisk well to make smooth ganache.
- 3. Cool to room temperature.

## To Assemble

- 1. Cut the top off each layer to make uniform layers.
- 2. Spread one layer with 1/3 of ganache, put other layer on top.
- 3. Glaze the cake with the rest of the ganache, refrigerate until firm.

# To Serve

- 1. Remove cake from refrigerator, allow to warm slightly.
- 2. Dust cake with cocoa powder, slice and serve.