

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 flour
3 C Sugar
1 TB Baking soda
three-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.