



THE J.M. SMUCKER Co

Extra Chocolatey Chocolate Cake

Prep Time Cook Time Serves Difficulty

30 mins 35 mins 12 N/A

Ingredients

- **Cake:**
- 2 cups (500 mL) **Robin Hood®** Cake and Pastry Flour
- 2 tsp (10 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) butter, softened
- 2 1/4 cups (550 mL) packed brown sugar
- 3 eggs
- 1 1/2 tsp (7 mL) vanilla extract
- 3 oz (85 g) unsweetened chocolate, melted and cooled
- 1 cup (250 mL) sour cream
- 1 cup (250 mL) boiling water
- **Chocolate Ganache:**
- 2 cups (500 mL) semi sweet chocolate chips
- 1/2 cup (125 mL) **Carnation®** Evaporated Milk

Evaporated Milk

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease 2 8" (20 cm) cake pans and line with parchment paper.

Step 3:

Combine flour, baking soda and salt. Set aside.

Step 4:

In separate bowl, beat butter until fluffy. Add brown sugar and eggs, beating until light and creamy, about 3 minutes. Beat in vanilla and cooled chocolate. Add reserved flour mixture, alternately with sour cream, beating until batter is smooth. Carefully stir in boiling water (batter will be thin). Pour batter into prepared pans.

Step 5:

Bake in preheated oven 30-35 minutes or until toothpick inserted in centre comes out clean. Cool in pans on wire racks, 20 minutes.

Step 7:

Place chocolate chips in medium bowl. Heat evaporated milk until just before boiling. Pour over chocolate chips and let sit 3-5 minutes or until chocolate is melted. Stir until smooth.

Step 9:

Place 1 cake layer on serving plate. Top with half of ganache, remaining cake layer and remaining ganache, allowing ganache to fall down the sides. Refrigerate until ready to serve.

Images

