

# See's CANDIES®

## Scotchmallow® & Bordeaux™ Decadent Chocolate Cake



**Makes 1 Cake (8–10 Servings)**

### **Chocolate Cake Ingredients**

- 2 cups boiling water
- 1 cup unsweetened cocoa powder
- 2 <sup>3</sup>/<sub>4</sub> cups all-purpose flour
- 2 teaspoons baking soda
- <sup>1</sup>/<sub>2</sub> teaspoon baking powder
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 1 cup butter, softened

### **Chocolate Ganache Ingredients**

- 8 oz See's Semi Sweet Chocolate Chips
- 1 cup heavy whipping cream


### **Chocolate Cake Instructions**

1. Preheat oven to 350°. Grease three 4–6 in. round cake pans. Line with parchment.
2. In a medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside.
3. In a large bowl, mix cream, butter and sugar together until light and fluffy. Beat in room temperature eggs one at time, then stir in vanilla.
4. Add the flour mixture alternately with the cocoa mixture into prepared pans. Spread batter evenly between them.
5. Bake in preheated oven for 18-24 minutes. Allow cake to cool in pans for 10 minutes.
6. Remove onto cooling rack until it reaches room temperature.

### **Chocolate Ganache Instructions**

1. Bring heavy cream to a simmer on the stove top, stirring occasionally. Just as soon as you see a simmer, remove from heat and pour over chocolate chips, swirling the bowl to make sure all chips are covered.
2. Place lid on chocolate chips to trap the heat and let sit undisturbed (no mixing) for 5 minutes.

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3. Remove lid and swirl the chocolate chips with a whisk starting in the center and working outward until smooth.
  4. Let ganache come to room temperature. The longer ganache sits, the thicker and more of a frosting it becomes.

## **Assembly**

1. Assemble cooled cake with a thin layer of chocolate ganache between each layer and 2 chopped Dark Scotchmallows/Milk Bordeaux™ pieces (or as many as you'd like).
2. Apply a thin “naked” frosting coat over entire assembled cake. (Optional: Slightly heat the cooled ganache in 10-second intervals at half power in a microwave. A slightly warmed ganache makes for a smooth frosting finish.)
3. Use whole, halved and quartered candy pieces to embellish top of cake. Candies can be stacked on wooden bamboo skewers and placed into cake for added height and drama.
4. Enjoy!