

Life Is What You Bake It!

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Name: Brandon SanFilippo

Recipe Title: "Death by Chocolate" Cake

Recipe Ingredients:

Chocolate cake:

- 1 (18.25 oz) chocolate cake mix
- 1 (3.4 oz) chocolate instant pudding mix
- 2 cups sour cream
- 3 eggs
- 1/3 cup vegetable oil
- 1/2 cup water
- 2 cups semi-sweet chocolate chips

Chocolate ganache:

- 1 cup heavy whipping cream
- 10 oz bag of dark chocolate chips
- 1/4 cup of butterscotch chips

Chocolate buttercream frosting:

- 1 cup salted butter
- 3-1/2 cups powdered sugar
- 1/2 tsp vanilla extract
- 2 tbsp cream

Recipe Instructions

For ganache:

1. Bring heavy cream to simmer on stove
2. Remove from heat as soon as it starts to simmer and pour over mixture of chocolate and butterscotch chips
3. Cover and let sit for 5 minutes
4. Uncover and whisk until smooth
5. Cover and place in fridge for 1 hour or until firm

For chocolate cake:

1. Preheat oven to 350 degrees
2. Grease and flour two (2) 8 inch round cake pans
3. Mix all ingredients, except for chocolate chips, with hand mixer until well blended
4. Fold in chocolate chips
5. Spoon batter into prepared pans
6. Bake for 30 minutes (or until toothpick comes out clean)
7. Let sit for 15 minutes then remove onto wire rack to cool

For chocolate buttercream frosting:

1. With hand mixer, beat butter for 3-4 minutes on medium speed
2. Add powdered sugar, cocoa powder, vanilla, and cream
3. Mix on low until powdered sugar and cocoa powder are incorporated

To assemble cake:

1. Place one (1) of the 8 inch cakes onto a cake platter or serving plate
2. Spread a thick layer (about 1/2 - 3/4 inch) of firmed ganache onto cake layer

3. Place second 8 inch cake on top of ganache layer
4. Cover entire cake with chocolate buttercream frosting
5. Sprinkle chocolate chips on top of cake
6. Serve and enjoy! This cake is best enjoyed with a glass of milk