

Celebration Mocha Cake with Mocha Ganache Topping

Ganache Topping:

3/4 cup cream or Rich's non-dairy whip, unwhipped
3/4 cup chocolate chips or disks, semi sweet or dark chocolate
1 tablespoon instant coffee powder
1 teaspoon vanilla
3-5 tablespoons powdered sugar

Cake:

1/4 cup cocoa
1/2 cup boiling water
1/2 cup butter/margarine, cubed
1/2 tablespoon coffee powder
1 teaspoon vanilla
2 eggs
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1 cup sugar
1 1/4 cup flour

Preheat oven to 375 F.

Heat the cream/er in microwave in a bowl or stovetop in a small pot just below boiling, stovetop you will see bubbles around the edges. In full power microwave about 1 1/2 to 2 minutes. Immediately add chocolate to bowl with hot cream (or remove pot from fire) and add coffee powder as well and whisk well till fully combined and smooth and add vanilla and powdered sugar. Set aside to thicken up.

Prepare cake. First oil spray two 9 inch round pans and put parchment rounds on bottom, set aside. In a bowl put cocoa and coffee powder and pour over boiling water and stir very well from the bottom till smooth and immediately add cubed butter/marg. Stir till melty then add vanilla. Set aside. (You add eggs last so they don't cool the mixture too much and cause the butter/marg to reharden).

Stir in a bowl the flour, baking powder, salt and sugar till mixed. Add your eggs now to the "wet" bowl and whisk and pour over dry ingredients, stirring till incorporated, scrape the bottom to make sure it's all mixed. Evenly divide the batter into the two prepared pans and bake for 18-20 minutes or until wooden toothpick inserted in cake comes out clean. Cool on wire racks. While cooling, check your ganache. It should be thickish but pourable.

When cakes are COLD, pour some ganache on first layer and coat only the top of the cake. Take second layer, place on top of first and pour the ganache on the middle of the cake, gently pushing a bit over the edge all around the cake to form drips. Let the ganache set (it stays softish, this is not a hard coating) and serve.