Tehilla Hertz's Chocolate Cake With Ganache Frosting

4 large eggs

1 cup sugar

2/3 cup oil

1 cup water

1 cup flour

1 small package instant vanilla pudding

2 1/2 teaspoons baking powder

1/2 cup cocoa

Topping:

1 small Rich's Ready to Whip topping (or equivalent) unwhipped, 8 ounces/212 ml

200 grams/1 1/4 cups bittersweet chocolate chips or small disks

Preheat oven to 350 F/180 C.

Whip together the eggs and the sugar till fluffy. Add the oil and the water and whip. Add the flour, pudding mixture, baking powder and cocoa and mix till combined, scraping sides and bottom with spatula to be sure all batter is combined. Prepare two 9 inch round pans with oil spray and place parchment rounds on bottom of pans. Pour batter evenly between the two pans. Bake 22-25 minutes till moist not dry checking with toothpick which should come out clean, do not overbake. Let cool completely on wire racks.

Prepare the topping by heating cream till hot about 2 minutes or so in microwave till hot enough to melt chocolate. When hot, add chocolate and stir with whisk till smooth and melted. Let cool.

Then, when it sets up a bit, meaning, when you use a spoon and scoop some up it mounds in the spoon and doesn't drip off, take the first cake and put onto a platter and peel off the parchment paper. Frost the top of the first cake and gently place the second layer on top and frost the top and then the sides. You should have some extra frosting. With the extra, make pretty swirls in the cake or take a pastry bag, fill and decorate the top with rosettes.