Chocolate Cake for Two

Serves 2 | 90 minutes

CHOCOLATE CAKE INGREDIENTS

- 3/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup chocolate chips
- 1/4 cup brewed coffee
- 1/4 cup unsalted butter
- 2 large eggs
- 1/2 cup granulated sugar
- 1/2 teaspoon pure vanilla extract
- 1/4 cup buttermilk

NOTES

The title may be Chocolate Cake for Two, but I won't tell anyone if you choose not to share!

DIRECTIONS

1. Preheat the oven to 350°F. Butter and flour a 5-inch cake pan (or spray pan with baking spray) and line bottom of pan with a parchment round.
2. Whisk together flour, baking soda, and salt and set aside.
3. In a heatproof bowl set over a pot of simmering water, melt the chocolate chips with the coffee and butter.
4. In a stand mixer fitted with a paddle attachment, combine the eggs, sugar, and vanilla. Mix on medium speed until well combined.
5. Turn the mixer speed to low and add the chocolate mixture. Beat again until well combined. Scrape down the sides of the bowl.
6. With the mixer on low, add the dry ingredients and buttermilk alternately (beginning and ending with the dry). Scrape down the sides of the bowl at least twice during the mixing process.
7. Carefully pour the batter into the prepare cake pan. Bake for 35 to 40 minutes, or until a wooden skewer inserted in the center of the cake comes out clean.
8. Remove the cake from the oven and allow to sit in pan for about 10 minutes and then invert onto a wire rack to cool completely.

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GANACHE INGREDIENTS

3 cups chocolate chips

2 tablespoons unsalted butter, room temperature

1/4 cup whipping cream

NOTES

This recipe makes enough ganache to cover the cake and have some leftover for awesome chocolate sundaes.

DIRECTIONS

CONTINUED

1. While the cake is cooling, prepare the chocolate ganache. In a heatproof bowl placed over simmering water, melt the chocolate chips and butter.
2. Remove the chocolate from the heat and whisk in the cream and set aside.
3. Place the chocolate sprinkles in a large mixing bowl.
4. Once the cake has cooled completely, place the wire rack over a large piece of parchment paper. Pour a good amount of the ganache in the center of the cake and use a small offset spatula to gently spread the ganache to the edges of the cake. Continue to use the spatula to coat the sides of the cake. Tap the wire rack lightly on the counter to help the ganache settle smoothly.
5. Once the cake has been coated in the ganache, lift it off the wire rack with a large metal spatula and hold the cake over the bowl of chocolate sprinkles. Begin pressing large handfuls of sprinkles onto the sides of the cake. Any excess sprinkles will fall back into the bowl and can be picked up and used to continue coating the cake.
6. Finish the top with buttercream roses or decorations of your choosing or leave it beautifully unadorned. It will be wonderful no matter which you choose.
7. Place the cake on a serving plate and let it sit in the refrigerator for about an hour or until the ganache has set.
8. Enjoy!