

# Six-Layer Chocolate Ganache Cake

Recipe By Paula Shoyer



Cooking and Prep:   
1.5 h

Serves:  16

Contains:   

Preference: Parve

Difficulty: Hard

Occasion: Sukkot, Shavuot,  
Rosh Hashanah

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (18)

### Cake Ingredients

- Glicks Spray Oil** containing flour or spray oil plus 2 tablespoons flour for greasing and flouring pan
- 3 cups all-purpose flour
- 3/4 cup pareve unsweetened **Gefen Cocoa**
- 2 and 1/4 cups sugar

- 1 teaspoon baking soda
  - 1 teaspoon baking powder
  - 1 teaspoon salt
  - 3 large eggs
  - 3/4 cup canola or vegetable oil
  - 1 teaspoon Gefen Pure Vanilla Extract
  - 1 cup water
  - 1 cup Gefen Plain Soy Milk
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### Sugar Syrup

- 1/2 cup water
  - 2/3 cup sugar
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### Ganache

- 20 ounces pareve semisweet or bittersweet chocolate, plus extra for decorating cake, if desired
  - 2 teaspoons Gefen Pure Vanilla Extract
  - 1 and 1/4 cups Gefen Plain Soy Milk
  - 4 tablespoons pareve margarine
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## Start Cooking

### To Prepare the Cake

1. Preheat the oven to 350°F. Grease and flour two 9-inch-round pans.
2. In a large bowl, mix together the flour, cocoa, sugar, baking soda, baking powder, and salt.
3. Add the eggs, oil, vanilla, water, and soy milk.
- 4.

Beat by hand with a whisk or with a handheld or stand electric mixer on medium speed until combined, about 1 minute, scraping down the sides of the bowl as necessary. Divide the batter evenly between the two prepared pans.

5. Bake for 45 minutes, or until a skewer inserted in the cakes comes out clean.
6. When the cakes are baked, remove from oven and let cool for 10 minutes. Remove the cakes from the pans and let cool completely on a rack

### To Prepare the Syrup

1. Place the water and sugar in a small heavy pot over medium heat. Stir to dissolve the sugar and bring to a rolling boil.
2. Remove from heat. Let sit at room temperature until you are ready to use.

### To Prepare the Ganache

1. Break the chocolate into small pieces and melt on the stovetop or in the microwave. When the chocolate is melted, whisk in the vanilla. Heat the soy milk until hot, not boiling. Add to the chocolate mixture a little at a time and whisk well after each addition. Add the margarine and whisk until very smooth.
2. Cover with plastic and place in the refrigerator for 15 minutes.

#### Note:

Letting the ganache rest in the fridge helps it thicken up.

### To Assemble the Cake

1. When the cakes have cooled, take each cake and trim off the top to make the top of the cake flat and trim the sides to make them straight. Slice each cake across into three pieces so that you will have six layers.
2. Set aside one of the cake bottoms to use as the top of the cake. Place the other cake bottom, bottom-side down, on your serving plate and put some pieces of waxed paper under the cake to catch the drippings.
3. Take a pastry brush, dip into the sugar syrup and brush the top of the cake slice all around to moisten it. Scoop up about  $\frac{3}{4}$  cup of the ganache and, using a silicone spatula, spread evenly on that layer of cake; just use enough ganache to cover the layer.
4. Add the next piece of cake, moisten with syrup, and spread another  $\frac{3}{4}$  cup of ganache.

Repeat with all slices until you get to the reserved cake bottom for the top.

5. Place on top, bottom-side up, but do not moisten it with the sugar syrup. Use a long metal spatula to spread ganache on the top and sides of the cake so that the layers are no longer visible. Try to reserve 1 to 2 tablespoons of ganache to use for decorating the cake.
6. Heat the blade of the metal spatula in very hot or boiling water and wipe lightly with a towel to dry and then immediately slide around the sides and top of the cake to make the ganache completely smooth; you may need to reheat the blade and repeat this step a few times.
7. Place any leftover ganache in a pastry bag to make any flowers, dots, or swirls on top of the cake. You can also scrape extra chocolate with a vegetable peeler on top of the cake.
8. Store in the refrigerator until serving.

**Tip:**

As you assemble the cake, try to make it even by looking at the cake from the side and gently pressing down to even out the cake if the cake is too tall on one side.