



Decadent Chocolate Cake with Dark Chocolate Ganache

This deep, dark chocolate cake recipe is courtesy of [Loveletter Cakeshop](#) in New York City. It is made using [Pamela's All Purpose Flour Artisan Blend](#).

"In response to the growing gluten free market in New York City, Loveletter Cakeshop began developing a full line of gluten free cakes. To achieve this, we individually taste-tested every single gluten free flour blend on the market (yes, all of them!). When we tasted our chocolate cake recipe with Pamela's Artisan Gluten Free Flour Blend, we thought we were tasting our conventional chocolate cake and had to double check. It's that good, and we had the same results with our carrot, red velvet, and vanilla cakes, too. Best of all, it's a 1:1 flour replacement, so we didn't need to tweak our base recipes one bit. Thank you, Pamela's!"

Ingredients

CAKE

- 2¼ cups Pamela's All-Purpose Flour Artisan Blend
- 2¼ cups sugar
- 2 cups cocoa powder
- 2¼ tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 1 cup sour cream
- 1⅞ cups water
- ⅓ cup vegetable oil
- 1½ tsp vanilla extract
- 3 eggs

GANACHE

- 5.5 ounces melted dark chocolate
- 5 ounces heavy cream
- 0.5 ounces sugar

Directions

CAKE

Preheat oven to 350 degrees. Oil two 8" round 2" deep cake pans. Sift dry ingredients into a bowl. Set aside.

Measure all wet ingredients except eggs into the bowl of a stand mixer. Mix with paddle attachment on low speed and add dry ingredients slowly. After dry ingredients have combined thoroughly, add eggs one at a time. Continue to mix on low until fully combined.

Divide batter between pans. Bake for approximately 45 minutes, or until a toothpick inserted into

the middle of the cake comes out clean. Remove pans and let come to room temperature, about 15 minutes. Turn onto wire racks.

GANACHE

Melt chocolate gently using the double boiler method until all perfectly smooth and without lumps. Meanwhile, combine heavy cream and sugar and lightly boil. Very slowly, pour chocolate into the heavy cream, stirring constantly. Stir until just combined. Let settle for at least 20 minutes or until room temperature.

ASSEMBLE THE CAKE

Cut each layer in half (we use a cake leveler to do this). Fill in between each layer with the ganache and then frost the top and sides.