# Dark Chocolate Cherry Surprise Cake



Instructions: In electric mixer with paddle attachment, beat butter until light and fluffy. Sift in powdered sugar and cocoa powder. Add salt and vanilla. Beat on low to medium speed adding heavy cream 1 tablespoon at a time, until desired consistency is reached. Scrape down bowl periodically.

Chocolate Ganache ingredients: 1 cup semi-sweet chocolate chips, ½ cup heavy cream.

Instructions: Heat cream in saucepan just until begins to bubble. Pour over chocolate chips. Let sit 1 minute and whisk until smooth.

Assembly: Place 1 layer of cake on serving plate or cake board. Frost with layer of chocolate buttercream. Pipe a dam around cake. Fill center of dam with half of the cherry filling. Add 2nd cake layer and repeat. Add top layer of cake. Crumb coat entire cake and refrigerate for 15-20 minutes to set. Frost entire cake with remaining buttercream. Drip chocolate ganache around edges of cake and swirl on top. Decorate as desired.

# Dark Chocolate Cherry Surprise Cake

58

Cake Ingredients: 2 ¾ c. flour, 3 cups sugar, 1 ¼ c dark Cocoa powder (dutch processed), 3 tsp. baking soda, 1 ½ tsp. baking powder, 1 ½ tsp. salt, 1 ½ c. buttermilk, ¾ c. canola oil, 4 eggs, 1 ½ c. hot coffee, 1 ½ tsp vanilla

Instructions: Preheat oven to 350° F. Grease 3-8" round Cake pans and line with parchment paper. Sift flour, sugar, cocoa, b. soda, b. powder and salt into bowl of electric mixer, with paddle attachment mix on low speed until combined. In another bowl, whisk buttermilk, oil, eggs, and vanilla. With mixer on low speed, slowly add wet ingredients to the dry until combined. Add coffee and stir just to combine, scraping down bowl with a spatula. Pour batter into prepared pans and bake 35-40 minutes until cake tester comes out clean. Cool in pans for 30 minutes, then turn them out onto a cooling rack to cool completely.

Cherry Filling Ingredients: 1 lb. frozen sweet cherries, ⅓ c. sugar, ⅛ tsp. vanilla, ⅛ tsp. almond extract, 1 ½ tsp. lemon juice, 1 ½ Tablespoons cornstarch, ⅛ tsp. LorAnn Cherry flavoring

Instructions; Stir together all ingredients in a non-stick saucepan. Bring to a gentle simmer over medium-low heat. Simmer for 5 minutes. Cool to room temperature and refrigerate until ready to use.

Chocolate Buttercream Ingredients: 3 sticks unsalted butter, softened, 6-7 cups powdered sugar, 1 cup Cocoa powder, 1 tsp. vanilla, ¼ tsp. salt, heavy whipping cream