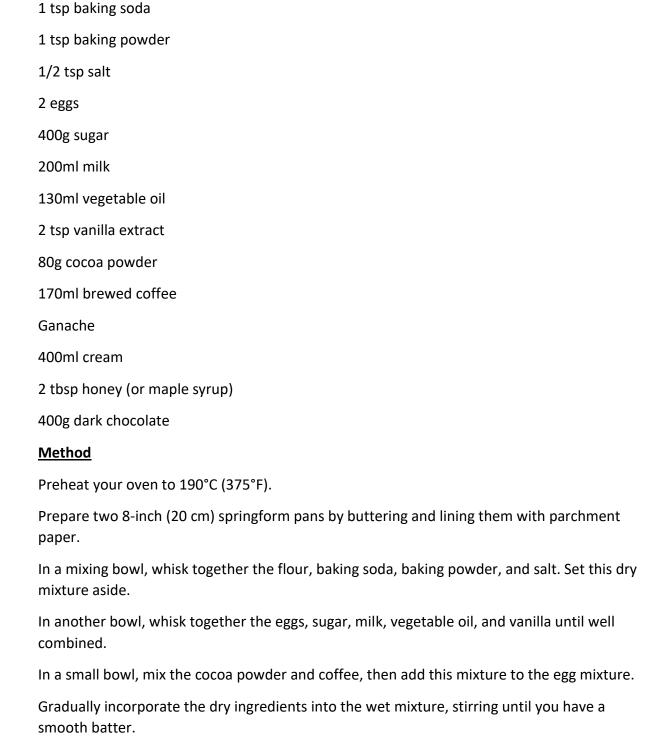
Gráinne O'Keefe's Chocolate Cake Recipe

Divide the batter evenly between the prepared pans.

Ingredients

300g plain flour

Cake



Bake for 45 to 50 minutes, or until a toothpick inserted into the center of the cakes comes out clean.

Allow the cakes to cool completely before removing them from the pans.

Ganache:

In a saucepan, heat the cream and honey until it comes to a boil.

Pour the hot cream mixture over the chocolate in a bowl and let it sit for 2 minutes to melt the chocolate.

Stir the mixture until the ganache is smooth.

Refrigerate the ganache for about 1 hour, or until it thickens to a spreadable consistency, stirring intermittently.

Assembly:

Trim the rounded tops of each cake to make them even.

Cut each cake horizontally into two equal slices, giving you a total of four slices.

Spread the ganache evenly over the surface of each cake slice.

Layer the four slices on top of each other and place them on a cake stand.

Garnish the cake with chopped smoked almonds.