

Gráinne O’Keefe’s Chocolate Cake Recipe

Ingredients

Cake

300g plain flour

1 tsp baking soda

1 tsp baking powder

1/2 tsp salt

2 eggs

400g sugar

200ml milk

130ml vegetable oil

2 tsp vanilla extract

80g cocoa powder

170ml brewed coffee

Ganache

400ml cream

2 tbsp honey (or maple syrup)

400g dark chocolate

Method

Preheat your oven to 190°C (375°F).

Prepare two 8-inch (20 cm) springform pans by buttering and lining them with parchment paper.

In a mixing bowl, whisk together the flour, baking soda, baking powder, and salt. Set this dry mixture aside.

In another bowl, whisk together the eggs, sugar, milk, vegetable oil, and vanilla until well combined.

In a small bowl, mix the cocoa powder and coffee, then add this mixture to the egg mixture.

Gradually incorporate the dry ingredients into the wet mixture, stirring until you have a smooth batter.

Divide the batter evenly between the prepared pans.

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.