



Chocolate Caramel Cake

Featuring: Ghirardelli® Ultimate Chocolate Cake Mix 732-6120

Yield: 1 each, 2 Layer 9" Cake.

INGREDIENTS

Cake:

3 1/2 lb. 1/2 batch. **Ghirardelli® Ultimate Chocolate Cake Mix 732-6120**

18 fl oz (2 1/4 cups) water

12 oz (6) eggs

6 oz vegetable oil

Chocolate Ganache Icing:

3 lb **Ghirardelli Semi-Sweet Chips 63116**

32 oz heavy cream, chilled.

1 Tbsp vanilla extract

Praline Caramelized Nuts:

3/4 cup granulated sugar

3 Tbsp water

1/2 cup shelled almonds (walnuts, filberts or pine nuts can be substituted.)

4 oz pralines

fresh flowers

METHOD

Cake:

Place cake mix, water, eggs and oil in mixer bowl. Using paddle, mix on low speed 30 seconds. Scale the batter into greased or paper lined 9" pans. Bake until the center of the cake springs back to the touch (approximately 25 minutes). Un-mold cakes and rack cool.

Chocolate Ganache:

Place the heavy cream and vanilla in a saucepan and bring to a boil. Pour over chocolate and gently whisk to incorporate. Cool to room temperature. Whip ganache over ice until light and fluffy. Yield: 5 Lb.

Praline Caramelized Nuts:

In a saucepan, bring the sugar, and water to a boil. When the temperature reaches 266°F, add the nuts and stir until a dark caramel is formed. Pour mixture onto a lightly oiled baking sheet or marble slab. Spread the nuts out evenly. Cool. Break into pieces or puree in a processor. Yield: 11 oz.

For Praline Powder- grind pralines in a food processor until a coarse powder is formed. (uses- cake bases, ganache fillings).

For Praline Nut Paste- grind pralines in a food processor until an oily paste is formed (uses- batters, ice cream custard and fillings).

To Assemble:

Spread icing between layers of cake. Spread icing on the exterior until a 2 layer cake is assembled. Pipe a shell border on the edges of the cake and garnish with praline pieces and fresh flowers.