



Chocolate Ganache Cake

 Popular

READY IN



195 min.

SERVINGS



16

CALORIES



304 kcal

DESSERT

Ingredients

- ☐ 1 box chocolate cake mix
- ☐ 16 oz chocolate frosting
- ☐ 0.3 cup whipping cream
- ☐ 0.5 cup semi chocolate chips
- ☐ 2.8 oz heath candy bars coarsely chopped

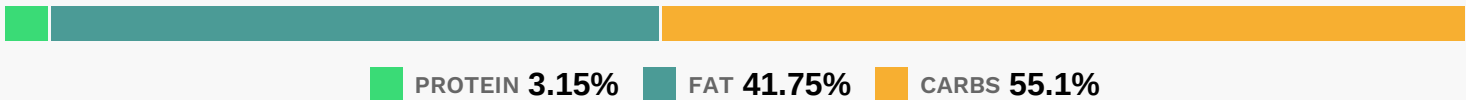
Equipment

- ☐ sauce pan
- ☐ oven

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake as directed on box for two 8-inch or 9-inch rounds.
- ☐ Place 1 cake layer, rounded side down, on serving plate.
- ☐ Spread with about 1/3 cup frosting. Top with second layer, rounded side up. Frost side and top of cake with remaining frosting.
- ☐ In 1-quart saucepan, heat whipping cream over medium heat until hot (do not boil); remove from heat. Stir in chocolate chips until melted and smooth.
- ☐ Let stand 5 minutes. Carefully pour chocolate mixture onto top center of cake; spread to edge, allowing some to drizzle down side.
- ☐ Garnish top of cake with toffee candy. Refrigerate about 1 hour or until chocolate is set. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.4047825689549%

Nutrients (% of daily need)

Calories: 304.08kcal (15.2%), Fat: 14.76g (22.71%), Saturated Fat: 5.64g (35.23%), Carbohydrates: 43.83g (14.61%), Net Carbohydrates: 42.36g (15.4%), Sugar: 31.91g (35.45%), Cholesterol: 7.08mg (2.36%), Sodium: 293.85mg (12.78%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 8.37mg (2.79%), Protein: 2.51g (5.01%), Copper: 0.24mg (11.77%), Phosphorus: 112.8mg (11.28%), Iron: 1.98mg (10.99%), Manganese: 0.2mg (10.14%), Magnesium: 28.89mg (7.22%), Selenium: 4.2µg (5.99%), Fiber: 1.47g (5.87%), Vitamin E: 0.82mg (5.47%), Potassium: 181.27mg (5.18%), Calcium: 49.78mg (4.98%), Folate: 17.22µg (4.31%), Vitamin B2: 0.06mg (3.54%), Vitamin B1: 0.05mg (3.49%), Zinc: 0.46mg (3.06%), Vitamin B3: 0.52mg (2.58%), Vitamin A: 76.79IU (1.54%), Vitamin K: 1.59µg (1.51%)