

Ultimate Layer Cake

 Gluten Free

READY IN



120 min.

SERVINGS



12

CALORIES



567 kcal

DESSERT

Ingredients

- 0.5 cup canola oil
- 1 cup chocolate milk
- 1 tablespoon chocolate milk
- 0.3 cup cocoa powder
- 1 tablespoon cocoa powder
- 1 cup confectioners' sugar
- 1.5 cups confectioners' sugar
- 1 tablespoon plus light

- 0.7 cup cream cheese softened
- 1 cup creme de cassis
- 6 eggs
- 1 cup chocolate fudge sundae topping
- 1 box chocolate cake dark
- 0.7 cup heavy cream
- 1 box milk chocolate cake
- 10 ounce semi chocolate chips
- 1 stick butter unsalted softened

Equipment

- bowl
- sauce pan
- baking paper
- oven
- baking pan
- hand mixer
- microwave

Directions

- Watch how to make this recipe.
- For the cakes: Preheat the oven to 350 degrees F. Grease four 12- by 8- by 1-inch baking pans with cooking spray and line with parchment paper.
- Prepare the dark chocolate cake according to package directions, using 1/4 cup canola oil and 3 eggs, and substituting the chocolate milk for the liquid.
- Bake in 2 of the prepared pans. Cool and remove the cakes from the pans.
- Prepare the milk chocolate cake according to package directions, using the remaining 1/4 cup canola oil and 3 eggs, and substituting the cream soda for the liquid.
- Bake in the remaining 2 pans. Cool and remove the cakes from the pans.

(9.17%), Vitamin D: 1.08µg (7.2%), Vitamin B12: 0.39µg (6.53%), Vitamin B5: 0.63mg (6.25%), Vitamin K: 5.21µg (4.96%), Folate: 15.11µg (3.78%), Vitamin B6: 0.07mg (3.7%), Vitamin B1: 0.04mg (2.8%), Vitamin B3: 0.38mg (1.89%)