

## February Birthday Cake Recipe



## Milk Chocolate Toffee Cake Covered in Ganache

### INGREDIENTS

2 cups all-purpose flour

1 tsp. baking soda

1/2 tsp. salt

1/4 cup cocoa powder

Three 3.5-oz. milk chocolate toffee bars, divided

1 stick butter, softened

2 cups light brown sugar, packed

3 large eggs at room temperature

1 cup sour cream

1 cup hot water

2 tsp. vanilla extract

Chocolate ganache (recipe follows)

## DIRECTIONS

Preheat oven to 350° F. Grease and flour two 10-inch round cake pans, then set aside.

Combine flour, baking soda, salt, and cocoa powder, then sift into a medium bowl; set aside.

Chop 2 toffee bars into small pieces and transfer to a microwave-safe bowl. Place in microwave and melt at medium power for 30 seconds. Stir and repeat process until chocolate is smooth and creamy. Set aside. Finely chop the remaining bar and set aside.

Place butter and brown sugar into a large bowl of an electric mixer, and beat at medium speed for 4 minutes. Add eggs, one at a time, beating just until yolks disappear. Add melted chocolate and mix just until blended.

Reduce speed to medium-low and gradually add the flour combination alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Slowly pour in the hot water, keeping the speed on low and mixing just until blended. Stir in vanilla and the remaining chopped toffee bar.

Divide batter evenly into prepared pans. Bake for 30 to 35 minutes, or until wooden pick inserted in center of cake comes out clean. Place pans on a wire rack for 10 minutes, then invert cakes onto wire rack to cool completely. Once cakes have cooled, if desired, cut each one in half lengthwise to create a total of 4 layers.

### *Chocolate Ganache*

#### INGREDIENTS

8 oz. high-quality milk chocolate, finely chopped

1/2 cup heavy whipping cream

1 tsp. pure vanilla extract

#### DIRECTIONS

Place chopped chocolate in a heatproof bowl and set aside. Heat cream in a saucepan over medium-high temperature, and cook just until bubbles start to form around the rim of the pot. Pour hot liquid over chocolate and let set for 1 minute. Add vanilla extract and begin stirring slowly in a circular motion, starting from the center and moving to the outer edges. Gradually

pick up speed. Continue stirring until all the chocolate has melted and mixture is smooth and creamy. Cover with plastic wrap. Refrigerate for 1 hour or until firm.

When ready to use, beat chilled ganache until it reaches desired consistency. Spread between layers, around sides and on top of cake.