

Chocolate Cake, Peanut Butter Frosting & Topped with Ganache

[cake recipe source](#)

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Ingredients

2 cups sugar
1 3/4 cups flour
3/4 cup baking cocoa
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
3/4 cup boiling water
Chopped Snickers, sprinkles or other candy for decorative garnish, if desired



Directions

Heat oven to 350°F.

Grease and flour two 9 inch round baking pans

In large mixer bowl, stir together dry ingredients.

Add eggs, milk, oil, and vanilla; beat on medium speed for 2 minutes.

Stir in boiling water by hand (batter will be thin) Pour into prepared pan.

Bake 30 to 35 minutes (I needed to bake 45 minutes) for round 9-inch pans, or until wooden pick inserted in center comes out clean.

Cool 10 minutes; remove from pan to wire racks. Allow to cook completely before frosting.

Peanut Butter Frosting

1 cup peanut butter
2/3 cups butter
2 Tbs. cream or milk
1 tsp vanilla
3 cups 10X sugar

Beat butter and peanut butter with an electric mixer. Gradually mix in the sugar, adding cream a little at a time; add vanilla and beat until fluffy.

When cake is completely cooled, spread frosting between layers and frost the top and sides of cake.

Refrigerate cake for an hour or so before topping with the ganache.

Ganache

[Source](#)

Ingredients

16 ounces semisweet chocolate chips

1 cup heavy cream

1 teaspoon instant coffee granules

Directions

Heat the chocolate chips, heavy cream, and instant coffee in the top of a double boiler over simmering water until melted and smooth, stirring occasionally.

Spread the ganache over the top of the frosted cake allowing some to drip over the edge. Arrange chopped candy bar or other sprinkles as desired.