Ganache

Ingredients
1 cup chocolate
1 cup heavy cream

Instructions
1. Put chocolate in a heat proof bowl and set aside.
2. Pour cream into a pot and heat until hot, and almost bubbling, but not boiling (this can burn the cream).
3. Pour the hot cream over top of the chocolate and let sit for a minute, making sure the chocolate is as submerged as possible.
4. Using a whisk, stir together the chocolate until smooth and shiny.

Another option
1. Alternately, in a microwave safe bowl, combine the cream and chocolate, and heat together in the microwave in 30 second intervals, mixing together to get it all smooth and shiny.

For the Truffles
1. Place a piece of plastic wrap lightly on the surface of the ganache. Chill until solid or overnight.
2. Once solid, scoop out truffles in desired sizes. You can roll in sprinkles or cocoa powder. Experiment with toppings! One of my favorites is crushed toffee bits!

Chocolate Cake

Ingredients

unsweetened cocoa powder
1 egg, beaten
1 cup butter milk or soured milk
2/3 cup vegetable oil
2 cups flour
1 3/4 cups sugar
1/2 cup cocoa powder
1 tablespoon baking soda
1 teaspoon salt
1 cup freshly brewed hot coffee

Instructions

1. Grease 3 9” cake pans. Line the bottom of each cake pan with parchment paper. Grease the paper; dust with cocoa powder. Set aside.
2. In a small bowl, stir together eggs, butter milk and oil; set aside. In a large mixing bowl, stir together flour, sugar, 1/2 cup cocoa powder, baking soda and salt. Gradually add the buttermilk mixture to the flour mixture, beating with a mixer until combined. Gradually beat in the hot coffee. Pour batter into the prepared pans. (Layers will appear shallow).
3. Bake in a 350F oven for 22 to 25 minutes.

Peanut Butter Frosting

Ingredients

1 1/2 cups peanut butter
1/2 cup butter, softened
2 teaspoons vanilla
2 cups powdered sugar
2-3 tablespoons milk

Instructions

1. In a medium bowl, cream peanut butter and butter with mixer.
2. Add vanilla and powdered sugar. Mix.
3. Add milk one tablespoon at a time until the preferred consistency is reached.