



## **Chocolate Cake with Frangelico Syrup, White Chocolate Icing, Orange Buttercream and Chocolate Ganache Filling**

*Mary had been working on the cake. And not just any cake. For Harold, she was creating a masterpiece- a Frangelico-soaked chocolate fudge cake with white chocolate fondant and orange buttercream and truffle ganache filling. It was Harold's retirement as well as his birthday. Mary was going to decorate her cake so it looked like a golf course- complete with buttercream golf balls and a marzipan foursome standing triumphantly on the ninth tee.  
(From The Birthday Cake, page 18 Extreme Vinyl Cafe)*

### **Cake:**

3 cups (750 mL) all purpose flour  
2 cups (500 mL) granulated sugar  
2 teaspoon (10 mL) baking soda  
1 teaspoon (5 mL) salt  
6 Tablespoon (90 mL) cocoa powder  
3/4 cup (180 mL) vegetable oil  
2 Tablespoon (30 mL) vinegar  
2 teaspoon (10 mL) vanilla  
2 cups (500 mL) water

1. Heat oven to 350 degrees F (180 degrees C). Spray two 9-inch round cake pans with vegetable spray.
2. Sift together dry ingredients in a large bowl.
3. Stir together wet ingredients in another bowl. Pour wet ingredients into dry ingredients, stir until mixed.
4. Scoop into prepared cake pans. Bake for 25-30 minutes or until toothpick inserted in centre comes out clean. Cool in pan for 10 minutes on rack, and then invert pans, let cakes cool completely on rack.
5. Makes enough for 1 layer cake or 24 cupcakes.

### **Chocolate Ganache:**

5 oz semi sweet good quality chocolate  
1/4 cup (60 mL) unsalted butter  
1/3 cup (85 mL) 35% of whipping cream

1. Place butter and chocolate in bowl over pot with water in it.
2. Place on stove; bring water to a simmer, let chocolate and butter melt.
3. Take off stove, whisk in cream.
4. Allow to cool until ganache thickens and is spreadable.

### **Buttercream Icing:**

2 cups (500 mL) butter  
6 cups (1.5L) icing sugar, sifted  
2 teaspoon (10 mL) vanilla  
1/4 cup (60 mL) milk  
2 tablespoons (30 mL) orange zest, minced  
1 cup (250 mL) white chocolate chips, melted and cooled

1. Make sure butter is soft. Beat with electric mixers.
2. Add the icing sugar gradually. Beat until creamy.
3. Stir in the vanilla and milk, beat again.
4. Remove 1 1/2 cups of the icing to another bowl. Stir the orange zest into this icing. Set aside.
5. Mix the melted and cooled white chocolate into the remaining icing. Set aside, but do not refrigerate.

### **Frangelico Syrup**

1/4 cup (60 ML) water  
1/4 cup (60 ML) granulated sugar  
1/4 cup (60 mL) Frangelico

1. Stir together water and sugar in a small saucepan. Place over medium heat and stir until sugar is completely dissolved. Remove from heat, stir in Frangelico, let cool. This will make a bit more syrup than you need. Add the remainder to your coffee!

### **To assemble cake:**

1. When cakes have cooled completely, using a serrated knife, split them in half horizontally.
2. Using a pastry brush, brush the cut side of each half with the Frangelico syrup.
3. Place one cake half on serving plate. Spread on half of the orange buttercream mixture. Top with other half of cake. Spread on all of the ganache. Place third layer on, top with remaining orange buttercream, top with final piece of cake.
4. When cake is filled, spread with the white chocolate icing. Garnish however you would like – chocolate swirls, chocolate dipped fruit, even marzipan figures!

Recipe created by Christine originally for CityWoman Magazine 2010  
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