

### All-American Chocolate Butter Cake

Ingredients	Two 9" cakes	
Unsweetened Cocoa Powder	½ cup + 3 tablespoons	2 ¼ ounces
Boiling water	1 cup	8 ¼ ounces
Whole Eggs	3 each	5 ¼ ounces
Vanilla Extract	2 ¼ teaspoons	To Taste (9 grams)
All-Purpose Flour	2 ¼ cups + 2 tablespoons	8 ¼ ounces
Sugar	1 ½ cups	10 ½ ounces
Baking Powder	1 tablespoon	15 grams
Salt	¾ teaspoon	5 grams
Room Temperature Unsalted Butter	1 cup	8 ounces

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Whisk together the boiling water and cocoa powder until smooth and cool to room temperature.
4. In another bowl, combine the eggs, ¼ of the cocoa mixture, and vanilla.
5. In your electric bowl combine the remaining dry ingredients and mix on low speed with the paddle attachment to blend. Add the butter and the remaining cocoa mixture and mix on low speed until the ingredients are moistened.
6. Increase to medium to medium-high speed and beat for 1 ½ minutes to aerate.
7. Scrape down the sides and gradually add the egg mixture.
8. Pour into two prepared 9" cake pans (lined with parchment paper and sprayed with pan release) and bake at 350 degrees F for 25-35 minutes or until a toothpick or knife inserted into the center of the cake comes out clean (tests done).
9. Cool on wire racks in the pans for 10 minutes then release onto wire racks lightly sprayed with pan release.
10. Store tightly wrapped with plastic wrap at room temperature for 2 days, 5 days refrigerated, or 2 months frozen.

## Chocolate Raspberry Ganache Cake

All-American Chocolate Butter Cake	Two 9" layers
Raspberry Ganache	1 recipe (1# 11 ¾ ounces)
Chocolate Fondant	2# 12 ounces
Red Chocolate Roses	8 each
Chocolate Rose leaves	20 each
Melted tempered chocolate (or coating chocolate)	3 ounces

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Anchor one 9" layer onto a cake cardboard with a dab of ganache. Ice and fill the 9" layers into a cake. Use about 1 cup for filling and 2 cups for the top and sides. Refrigerate until firm.
4. Cover the cake with chocolate fondant.
5. To create the chocolate fondant band (wraps around the cake and creates the rippled edges on top) roll out chocolate fondant into a rectangle 28 ¼ inches long and 4 inches high onto a piece plastic wrap. Be sure to use a pizza cutter or pastry wheel to cut the fondant so it is flush with the bottom edge of the plastic and has straight even edges. Use your finger to slightly thin the top edge of the fondant. Use the plastic wrap to wrap the fondant around the sides of the cake, peel away the plastic, and curve and shape the upper edge to form a free-form design.
6. Using the left over fondant form about four 4" ropes to use as stems for your roses. You may wish to do this ahead of time (a day or two before) so they can dry. Curve some of the stems so you can place them along the bottom of the cake. You can also use tiny scraps of chocolate fondant to form sepals on the red roses.
7. Decorate the cake with the roses, stems, and leaves. Secure a rose in place on the top of the cake with some chocolate, then place a stem behind the rose and, using melted chocolate, glue leaves onto the stem. You can also scatter leaves around the cake for effect.
8. Cake can be stored packaged at room temperature for 24 hours or refrigerated for 3 days. Serve at room temperature for best flavor.