

## Triple Chocolate Cake

Whipped Ganache Frosting	1 batch
Chocolate Genoise	1 batch
Simple syrup (2 parts sugar : 1 part water) flavored with Frangelico or hazelnut liqueur	¼ cup
Chocolate Praline Sheets	1 batch
Powdered sugar	1 teaspoon

1. Trim the chocolate genoise cake as needed.
2. Place the first layer of the genoise on a cardboard using some ganache to hold it in place. Sprinkle half of the syrup on the layer of cake. Ice the top of the layer with 1 cup of the ganache frosting.
3. Place the second genoise layer on top of the iced layer and sprinkle with the remaining syrup.
4. Reserve ¼ cup of the ganache. Frost the cake with the remaining ganache.
5. Apply the chocolate praline sheets: Trim the bottom edge of the sheets – this is where you will line up the praline sheets with the bottom of the cake. Lift up the sheet using the bottom parchment paper for support and press it along the side of the cake. Gently curve it to mold against the side of the cake. A warm room at 80-85 degrees F works best.
6. Spread a little ganache on top of the praline sheet you just applied toward the edge. This will act as glue for your second praline sheet. Repeat step 5 with a new praline sheet overlapping the first praline sheet where you spread the ganache. Repeat 5-6 until the cake is completely surrounded.
7. As you apply the sheets they should gracefully fall over on their own onto the middle of the cake. If you find that they are rigid and snap instead of curve downward try standing about 2-3 feet away from the cake and gently blowing hot air onto the sheets with a blow dryer. This will help soften the sheets slowly until they fall over on their own.
8. Sprinkle with just a touch of powdered sugar to bring out the curves the praline sheets naturally form on the top of the cake.