



Chocolate Delight

*Recipe provided by Karen Walkup, (770) 263-0669,
Local Caterer & Resident of Revington Subdivision*

Bake a Duncan Hines Devils Food cake in a 9 x13 pan according to directions — cool.

Make Ganache

Place 16 oz. semi-sweet chocolate chips in a large bowl. In saucepan, heat $1\frac{1}{3}$ cups whipping cream and 4 Tbsp. Margarine. Bring to boil. Pour over chocolate. Let stand 30 seconds — whisk until smooth. Cool 20 minutes.

Break cake into mixing bowl. Pour in $1\frac{1}{3}$ cup of ganache. Mix for 1 minute on medium speed. Press into wax paper lined 9" or 10" spring form pan. Cover and freeze for one hour. Invert cake onto cake plate. Remove wax paper – frost with remaining ganache.

Makes 12-16 servings.

Optional: Reserve a little ganache to dip strawberries in for decorating or warm and drizzle a little on each little serving plate and top with ice cream or pudding raspberry puree on plate, top with cake, then raspberries.



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