2024 Pennsylvania Farm Show Chocolate Cake 1st Place Winner 2023 Waterford Community Fair 1st Place Winner "J's Slice of Heaven Chocolate Cake" recipe

Cake:

2 cups all-purpose flour

1 teaspoon salt

1 teaspoon baking powder

2 teaspoons baking soda

3/4 cup unsweetened cocoa powder

2 cups sugar

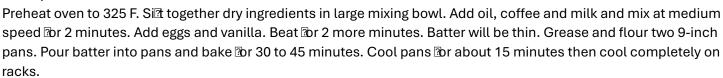
1 cup vegetable oil

1 cup hot coffee

1 cup milk

2 large eggs

1 teaspoon vanilla



Peanut butter frosting:

1 cup butter

1 cup peanut butter

3 cups con ectioners' sugar

1 teaspoon vanilla extract

2 tablespoons heavy cream

Put butter and peanut butter in large bowl and beat with electric mixer until well-combined.

With mixer on low speed, add con extraors' sugar and beat until combined. Stir in vanilla extract.

With mixer on low speed, add heavy cream. Increase speed to high and beat until fluffy. Spread between layers o? cake and around sides.

Chocolate ganache:

1/2 cup heavy cream

2 tablespoons light corn syrup

4 ounces bittersweet chocolate

Chop bittersweet chocolate into fine pieces. Put cream and corn syrup into saucepan and simmer over medium heat. Remove from heat and add chocolate. Whisk gently until smooth, about 30 seconds.

Let stand, whisking occasionally until slightly thickened, about 5 minutes.

Pour glaze unto center o2cake. Use spatula to spread to edge o2cake, letting excess drip down sides. Garnish with chopped peanut butter cups. Re2 igerate cake until ready to serve.

Topping:

Reese's Peanut Butter Cups Chop and sprinkle on top o2cake.

