

**2024 Pennsylvania Farm Show Chocolate Cake 1<sup>st</sup> Place Winner**

**2023 Waterford Community Fair 1<sup>st</sup> 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

Preheat oven to 325 F. Sit together dry ingredients in large mixing bowl. Add oil, coffee and milk and mix at medium speed for 2 minutes. Add eggs and vanilla. Beat for 2 more minutes. Batter will be thin. Grease and flour two 9-inch pans. Pour batter into pans and bake for 30 to 45 minutes. Cool pans for about 15 minutes then cool completely on racks.

**Peanut butter frosting:**

- 1 cup butter
  - 1 cup peanut butter
  - 3 cups confectioners’ 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 confectioners’ 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 of 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 onto center of cake. Use spatula to spread to edge of cake, letting excess drip down sides. Garnish with chopped peanut butter cups. Refrigerate cake until ready to serve.

**Topping:**

- Reese’s Peanut Butter Cups
- Chop and sprinkle on top of cake.

