

Death By Chocolate Cake

What you will need

Jones Chocoalte Cake Mix

Jones Chocolate Buttercream Recipe

Jones Rich Chocolate Ganache Recipe

Let's Get Baking!

1. Preheat your oven to 350°F (175°C). Grease and line the bottoms of two round cake pans with parchment paper.
2. Prepare the Jones Chocolate Cake Mix according to the package instructions.
3. Divide the batter evenly between the two prepared pans and smooth the tops with a spatula.
4. Bake for the time specified on the cake mix box, or until a toothpick inserted in the center comes out clean.
5. Let the cakes cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely.
6. While the cakes are cooling, prepare the Jones Chocolate Buttercream and Jones Rich Chocolate Ganache using the recipes provided.
7. Once the cakes are completely cool, cut each cake layer into two layers to have 4 layers of cake.
8. Place one layer on a serving plate. With a cooled down and spreadable ganache, spread ½ cup of ganache on each layer of cake, stacking as you go. Let cool in the refrigerator to stabilize the cake.
9. Once the cake is cooled and stable, spread the buttercream over the top and sides of the cake, smoothing as desired. Let the cake cool in the refrigerator again to set the buttercream.
10. Warm up the chocolate ganache until fluid and remove cake from the refrigerator.
11. With the warm ganache, pour a cup on top in the center of the cake. Spread with a spatula until the ganache drips over the edges.
12. Decorate with more buttercream, chocolate sprinkles and then slice and enjoy your cake!