

Ghirardelli Ombre Brownie Cake

Jacob · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

4 hrs 15 mins

Description

Celebrate any occasion with this chocolate cake Layers of chocolate brownie cake filled with creamy frosting will bring smiles to any gathering

Ingredients

— - 1 cup vegetable oil - ½ cup water - 2 eggs - 2 (20 ounce) boxes Ghirardelli Dark Chocolate Brownie Mix - 1 cup Ghirardelli 60% Cacao Bittersweet Chocolate Baking Chips - 1 cup Ghirardelli Milk Chocolate Chips - 1 cup Ghirardelli Classic White Chips - 2 ¼ cups heavy whipping cream - ¾ cup light corn syrup

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Lightly grease and line three 8-inch round cake pans with parchment paper. Blend oil
2. water
3. and eggs together in a large bowl. Stir in brownie mix until moistened. Divide batter evenly into the 3 prepared pans. Bake until a toothpick inserted into the center comes out clean
4. 38 to 40 minutes. Cool cakes completely before removing from pans. For ganache: Place each type of chocolate chips into separate bowls. Heat cream in the microwave at 30 seconds intervals until it just boils. Immediately pour 3/4 cup cream over each type of chocolate chips; stir until chocolate melts. Add 1/4 cup corn syrup to each; stir until shiny. Let cool 2 hours before whipping with an electric mixer until fluffy. Stack cooled brownie cake layers on a plate
5. spreading a different variety of ganache between each layer. Serve chilled.