Simple Chocolate Fudge Cake

Makes: 10-12 servings
Prep Time: 30 minutes
Total Time: 30 minutes plus overnight in refrigerator

- 1 & 1/2 cups unbleached all-purpose flour
- 1 & 1/4 cup granulated sugar
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1 cup brewed coffee, cooled
- 1/3 cup vegetable oil (I prefer avocado oil)
- 1/3 cup sour cream
- 6 ounces dark or semi-sweet chocolate melted

Ganache:
- 1 cup dark or semi-sweet chocolate, chopped (see Chef's Note)
- 1 cup heavy cream

Preheat oven to 325°F. Lightly grease a 9" springform pan and line the bottom with parchment paper. Set aside.

In a large mixing bowl, blend together flour, sugar, baking soda, and salt. Beat in coffee, oil and sour cream until well combined. Mix in melted chocolate thoroughly and then pour into greased pan.

Bake until center of cake is set and a toothpick inserted comes out mostly clean, about 40 minutes. Let cake cool before removing from the pan.

While the cake is cooling, prepare the ganache. Put chopped chocolate in a heat-proof bowl (I like a glass bowl). Simmer cream in a small saucepan over medium low heat until small bubbles start to form around edges of pan (don't bring it to a full boil as the cream will be too hot to make a nice ganache). Pour cream over top of the chopped chocolate. Let it sit for 2-3 minutes and then stir until smooth and glossy.

Transfer the cake to a platter and pour the ganache over top, using an offset spatula to spread the ganache across the top and over the edge of the cake.

Top with fruit or sprinkles and serve!

Chef's Note: I prefer to use a block of chocolate vs chips and then I chop as much as needed. Chips contain stabilizers which can affect the ganache adversely, sometimes causing it to "break". Blocks are available at most grocery stores.

Recipe adapted from wifemamafoodie