

HO HO CAKE

RECIPE



Instructions

CAKE

1. Preheat oven to 350° F.
2. Prepare Devils Food Cake mix by package instructions.
3. Prepare 2 - 9 in. cake pans. Divide cake mix evenly between the two.
4. Bake cakes at 350° F for designated time on box.
5. When cakes are done, cool on a wire rack, unpan, then cover and refrigerate overnight.

MARSHMALLOW FROSTING

1. Add the marshmallow fluff, butter (softened), milk, powdered sugar, and vanilla in the bowl of a stand mixer.
2. With the whisk attachment whisk until ingredients are combined and the frosting is light and fluffy. Set aside for assembly.

WHIPPED CHOCOLATE GANACHE

1. Place chocolate chips in a bowl.
2. In a sauce pan, heat the heavy cream to just barely a simmer.
3. Pour hot cream over the chocolate and let sit for 3 minutes.
4. Add salt and whisk to combine chocolate and cream.
5. Put the ganache in the refrigerator for about 1 hour to firm up.
6. After chilled, put the ganache in the bowl of a stand mixer, fit with a whisk attachment, and whip the ganache on medium/high speed until nice and fluffy, about 5 minutes.
7. Set aside.

INGREDIENT LIST

1 box	Devil's Food Cake Mix
3 whole	Eggs
1/3 cup	Vegetable Oil
1 cup	Water
13 oz	Marshmallow Fluff
2 tsp	Milk
1 cup	Butter (softened)
2 cups	Confectioners Sugar
1 tsp	Vanilla Extract
12 oz	Semi-Sweet Chocolate Chips
12 oz	Heavy Cream
1/4 tsp	Sea Salt
1 whole	Chocolate Bar (Bittersweet)

CHOCOLATE CURLS

1. Place unwrapped chocolate bar against the far edge of a cutting board with the near edge pressed against your stomach.
2. Using your widest, sharpest chef knife, grab the top of the blade with both hands. Your left 1/3 in from the point and your right 1/3 in from the handle.
3. Drag the knife straight back, with the knife blade tilted slightly towards you, scraping the top of the chocolate to create curls. A vegetable peeler can also be used instead of a knife.
4. Move curls to a plate and keep in fridge until needed for assembly.

HO HO CAKE ASSEMBLY

1. Remove cold cakes from the refrigerator and unwrap.
2. Cut off rounded top of cakes with a serrated knife to level them.
3. Invert first cake cut side down on your cake plate.
4. Spread ganache all the way to the edges of the cake using 2/3 cup of ganache.
5. Using 2 cups of marshmallow frosting, top the ganache and spread to 1/2 in. from the cake edge.
6. Invert second cake, cut side down, on top of the marshmallow filling.
7. Repeat ganache and marshmallow frosting assembly.
8. Sprinkle chocolate curls over the top of the cake.
9. Enjoy!

