

J's Slice of Heaven Cake

Chocolate Cake:

- 2 Cups All Purpose Flour
- 1 Teaspoon Salt
- 1 Teaspoon Baking Powder
- 2 Teaspoons Baking Soda
- ¼ Cup Unsweetened Cocoa Powder
- 2 Cups Sugar
- 1 Cup Vegetable Oil
- 1 Cup Hot Coffee
- 2 Large Eggs
- 1 Teaspoon Vanilla

Preheat oven to 325 degrees. In a large mixing bowl, sift together dry ingredients. Add oil, coffee, and milk. Mix at medium speed for 2 minutes. Add eggs and vanilla and beat for 2 more minutes (Batter will be thin) Grease and flour 2-9" pans. Pour batter into pans and bake for 30-45 minutes. Cool in pans for 15 minutes, then cool completely on racks.

Peanut Butter Frosting:

1. Combine butter and peanut butter in a large bowl. Using an electric mixer to beat until creamy and well combined.
2. Gradually with mixer on low speed add powdered sugar until combined.
3. Stir in vanilla extract.
4. With mixer on low speed add heavy cream. Increase speed to high. Beat until fluffy.
5. Spread between the layers of cake and around sides.

Chocolate Ganache:

1. Cut the 4 oz of bittersweet chocolate into fine pieces.
2. Bring cream and corn syrup to simmer in small saucepan over medium heat.
3. Remove from heat and add chocolate.
4. Whisk gently until smooth, about 30 seconds.
5. Let stand, whisking occasionally until thickened slightly, about 5 minutes.
6. Pour glaze onto center of cake. Use spatula to spread to edge of cake, letting excess drip down sides.
7. Garnish with chopped peanut butter cups.

Keep cake refrigerated until ready to serve.