

CHOCOLATE CAKE

INGREDIENTS:

- 1 1/2 cups all-purpose flour
- 1/2 cup cocoa powder (Dutch process is recommended!)
- 1 cup sugar
- 2/3 t baking soda
- 1/4 t kosher salt
- 1 cup buttermilk, or whatever milk you have on hand
- 1 T white vinegar
- 2 eggs, beaten
- 1/2 cup vegetable oil
- 1 T vanilla extract
- Oh My Ganache (recipe below)
- sea salt
- snow sprinkles, deer, and trees

DIRECTIONS:

1. Preheat your oven to 350F. Spray an 8-inch baking dish with cooking spray. Line the bottom with parchment paper and spray again.
2. In a large bowl, whisk together the flour, cocoa powder, sugar, baking soda, and salt. In a smaller bowl whisk together the buttermilk, vinegar, eggs,

vegetable oil, and vanilla. Pour the wet ingredients over the dry ingredients and whisk until just combined. Scrape cake into the prepared pan. Bake for 35-40 minutes, or until a skewer inserted in the center comes out clean. Set on a wire rack to cool.

3. Remove cake from pan. Top with ganache, sea salt, and snow sprinkles and a north pole scene!

OH MY GANACHE

INGREDIENTS:

- 4 oz. heavy cream
- 8 oz. semisweet chocolate, chopped

DIRECTIONS:

Heat the cream in a sauce pan until the edges start bubbling. Don't bring to a boil. Pour over chopped chocolate in a medium bowl. Allow to sit for 3 minutes. Whisk until smooth. Let cool slightly so it thickens. Spread over mostly cooled cake.