

Cafe Latte's Turtle Cake-Very Moist Chocolate Cake

Grease a Bundt pan or three 9 in round cake pans if you wish to do a layer cake.

Stir together:

- 1 egg, lightly beaten
- 1 cup of buttermilk or sour milk (add a tablespoon of vinegar to 1 cup of regular milk as a substitute)
- 2/3 cup vegetable oil

Stir together:

- 2 cups of flour
- 1 3/4 cups sugar
- 1/2 cup unsweetened cocoa powder
- 1 T. baking soda
- 1 tsp. salt

Gradually add the buttermilk mixture to the dry ingredients.

- 1 cup freshly brewed hot coffee

Gradually add the coffee to the batter. Pour into pan/pans. Bake at 350 degrees for 20-25 min.

Ganache

Bring these ingredients to a boil in a saucepan, stirring constantly:

- 1 cup of sugar
- 1/2 cup of milk
- 6 T butter, cut up

Remove from heat and add:

- 12 oz pkg chocolate chips

Whisk until smooth. If the ganache is too thick or grainy, add 1-2 tablespoons hot coffee. If using layers, drizzle each cake layer with the chocolate ganache, caramel syrup and pecans.

Chill 1-2 hours before serving.

My sister-in-law makes hers in a Bundt pan, pours the ganache on top and then adds strawberry slices instead of caramel and pecans.