Dessert by: **Madhuri Rao**
Dessert Recipe: **Chocolate Ganache Cake**

Ingredients
For the Cake:
2 cups plain flour
1/2 tsp salt
1 1/2 tsp baking powder
1 tsp baking soda
3/4 cup cocoa powder
3/4 cup vegetable oil
1 1/2 cups powdered sugar
1/2 cup blueberry sauce
1 tsp vanilla essence
1 1/2 cups soy milk

For the Chocolate Ganache:
1 1/2 cups cocoa powder
3/4 cup soy milk
3/4 cup vegetable oil
2 cups icing sugar
1 tsp vanilla essence

Additional Ingredients:
Icing sugar

Instructions
For the Cake:
- Pre-heat oven to 180 degrees Celsius. Grease two 9-inch round cake pans.
- Sift the flour, salt, baking powder and soda together. Add the cocoa powder and set the dry ingredients aside.
- Cream the oil and sugar till light and fluffy. Add the blueberry sauce and vanilla, mix well. Slowly add the liquid mixture, alternating with the soy milk, to the dry ingredients. Continue to mix till well combined.
- Pour an equal amount of the batter into the two cake pans. Bake for 30 to 40 minutes, or till a toothpick inserted in the centre comes out clean.
- Allow the cakes to cool and gently invert them on the cooling racks.

For the Chocolate Ganache:
- To prepare the ganache, mix all the ingredients till smooth.

Spread a generous layer of ganache between the two cakes and all over the entire cake. Dust a little icing sugar on top of the cake. Enjoy.

Recipe Source: **Original**