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24 Layer Chocolate Cake

Introduction

If you're a chocoholic, prepare for the ultimate indulgence with this ultra-decadent 24 Layer Chocolate Cake. Featuring 12 layers of moist, fudgy chocolate cake and 12 layers of luscious chocolate filling, all topped with a rich, silky semisweet chocolate ganache, this is the cake of your dreams. Perfect for special occasions or to satisfy a chocolate craving, each slice promises a delightful experience.

Ingredients

For the Chocolate Cake:

- 1 cup unsalted butter, softened
- 4 cups sugar
- 6 large eggs
- 1 cup cocoa powder
- 4 cups flour
- 1 tsp salt
- 3 tsp baking soda
- 1 tsp baking powder
- 1 cup 2.5 tbsp cold coffee
- 1 cup 2.5 tbsp milk
- 4 tsp vanilla extract

For the Chocolate Filling:

- 2 cups milk
- 2 cups 2.5 tbsp heavy cream
- 4 tsp vanilla extract
- 2 eggs
- 2 egg yolks

- 1 cup sugar
- 6 tbsp flour
- 1 cup cornstarch
- 8 oz semisweet chocolate, chopped

For the Chocolate Ganache:

- 5 oz semisweet chocolate, chopped
- 1 cup heavy cream

Prep Time

Approximately 1 hour

Cook Time

35-40 minutes

Total Time

About 2 hours (plus chilling time)

Yield

24 layers (serves 12-16)

Instructions

1. Make the Chocolate Cake:

- Preheat the oven to 325°F (160°C). Spray two 9 x 3-inch round cake pans, line the bottoms with parchment paper, spray the paper, and set aside.
- Sift together the dry ingredients: flour, cocoa powder, baking soda, baking powder, and salt. Set aside.
- Combine cold coffee, milk, and vanilla extract, and set aside as well.
- In a mixing bowl, cream butter and sugar together until light and fluffy. Add eggs one at a time, beating after each addition until combined.
- On low speed, alternately mix in the dry and wet ingredients, starting and ending with the dry ingredients.
- Divide the batter between the two cake pans, smooth the tops, and bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean. Cool the cakes completely in the fridge.

2. Make the Chocolate Filling:

- Mix together flour and sugar. Set aside.
- In a small bowl, whisk 1 cup of cold milk with cornstarch. Set aside.
- In another bowl, whisk eggs and egg yolks together. Set aside.
- Bring heavy cream and the remaining 1 cup of milk to a boil.
- Temper the eggs by slowly whisking half of the hot milk mixture into the eggs, then pour the egg mixture back into the rest of the milk mixture.
- Stir in the vanilla extract, sugar, and flour mixture, and then add the cornstarch slurry. Cook, stirring constantly, until thickened.
- Remove from heat, add the chopped chocolate, and let sit for a few minutes before stirring until smooth. Beat the custard with a hand mixer for a couple of minutes and chill in an ice bath.

3. Assemble the Cake:

- Trim the tops of the cakes to make a flat surface. Save the tops for cake crumbs to decorate later.

- Cut each cake into 6 even layers, making 12 layers total.
- Place the thickest layer on a serving plate and place the ring of a 9-inch springform pan around it.
- Spread a thin layer of chocolate filling over the first cake layer, then add the next layer of cake. Continue layering cake and filling.
- If you have two springform rings, assemble two cakes of 12 layers each, then chill the cakes in the freezer for 1 hour. After chilling, stack them on top of each other to create 24 layers.
- Chill the cake until the filling is firm, then remove the springform rings.

4. Make the Chocolate Ganache:

- Heat the heavy cream until just boiling, then pour it over the chopped semisweet chocolate.
- Let the mixture sit for a few minutes, then stir until smooth and silky.
- Spread the ganache over the top of the cake and decorate the sides with the reserved cake crumbs.

This towering cake is perfect for special celebrations or whenever you're in need of the ultimate chocolate indulgence. Enjoy every rich, decadent bite!



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Detailed Directions and Instructions

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2. Sift together the dry ingredients: flour, cocoa powder, baking soda, baking powder, and salt. Set aside.
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4. In a mixing bowl, cream butter and sugar together until light and fluffy. Add eggs one at a time, beating after each addition until combined.
5. On low speed, alternately mix in the dry and wet ingredients, starting and ending with the dry ingredients.
6. Divide the batter between the two cake pans, smooth the tops, and bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean. Cool the cakes completely in the fridge.

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1. Mix together flour and sugar. Set aside.
2. In a small bowl, whisk 1 cup of cold milk with cornstarch. Set aside.
3. In another bowl, whisk eggs and egg yolks together. Set aside.
4. Bring heavy cream and the remaining 1 cup of milk to a boil.
5. Temper the eggs by slowly whisking half of the hot milk mixture into the eggs, then pour the egg mixture back into the rest of the milk mixture.

6. Stir in the vanilla extract, sugar, and flour mixture, and then add the cornstarch slurry. Cook, stirring constantly, until thickened.

7. Remove from heat, add the chopped chocolate, and let sit for a few minutes before stirring until smooth. Beat the custard with a hand mixer for a couple of minutes and chill in an ice bath.

3. Assemble the Cake:

1. Trim the tops of the cakes to make a flat surface. Save the tops for cake crumbs to decorate later.

2. Cut each cake into 6 even layers, making 12 layers total.

3. Place the thickest layer on a serving plate and place the ring of a 9-inch springform pan around it.

4. Spread a thin layer of chocolate filling over the first cake layer, then add the next layer of cake. Continue layering cake and filling.

5. If you have two springform rings, assemble two cakes of 12 layers each, then chill the cakes in the freezer for 1 hour. After chilling, stack them on top of each other to create 24 layers.

6. Chill the cake until the filling is firm, then remove the springform rings.

4. Make the Chocolate Ganache:

1. Heat the heavy cream until just boiling, then pour it over the chopped semisweet chocolate.

2. Let the mixture sit for a few minutes, then stir until smooth and silky.

3. Spread the ganache over the top of the cake and decorate the sides with the

reserved cake crumbs.

Notes

1. Storage:

This cake can be stored in the refrigerator for up to 5 days. Ensure it's covered to maintain freshness.

2. Serving:

For easier slicing, let the cake sit at room temperature for a short while before serving.

3. Variations:

Consider adding flavored extracts, such as mint or almond, to the ganache or filling for an extra twist.

4. Decorating:

You can enhance the design by adding chocolate shavings or fresh berries on top of the ganache for a beautiful presentation.



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Cook Techniques

Creaming Butter and Sugar

Creaming involves mixing softened butter with sugar until the mixture becomes light and fluffy. This technique incorporates air, helping to create a lighter texture in baked goods.

Layering Cakes

Layering involves cutting the cakes into even slices and stacking them with filling in between. This technique helps to build a taller structure, providing both texture and flavor in every bite.

Tempering Eggs

Tempering eggs is a technique used to gradually raise the temperature of the eggs by whisking in a hot liquid. This prevents the eggs from cooking too quickly and adds a smooth texture to custards and fillings.

Making Ganache

Ganache is made by heating cream and pouring it over chopped chocolate. The heat from the cream melts the chocolate, resulting in a smooth and silky mixture perfect for frosting or drizzling.

Chilling Cakes

Chilling the cakes and fillings before assembly helps to firm them up, making it easier to layer and stack without them sliding apart.

Using a Springform Pan

A springform pan makes it easy to remove layered cakes without damaging

them. The sides can be released, allowing for a clean presentation and easier access to the layers.

FAQ

Can I use store-bought cake mix instead of a homemade cake?

Yes, you can substitute store-bought cake mix, but the texture and flavor may differ. Homemade cake provides a richer taste and moisture.

How do I know when my cake layers are done baking?

The cake layers are done baking when a toothpick inserted in the center comes out clean or with a few crumbs attached.

Can I use different types of chocolate for the filling and ganache?

Yes, you can use milk chocolate or dark chocolate, but this will alter the flavor profile and sweetness of the cake.

How should I store the 24 Layer Chocolate Cake?

Store the cake in the refrigerator, covered, for up to a week. You can also freeze slices for later enjoyment.

Can I decorate the cake with something other than crumbs?

Absolutely! You can use chocolate shavings, fresh berries, or even edible flowers for a decorative touch.



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Conclusion

This ultra-decadent 24 Layer Chocolate Cake is truly a chocoholic's dream come true. With its rich layers of moist chocolate cake and luscious filling, all encased in a silky ganache, it's the perfect centerpiece for any celebration or a special treat just for you. Each bite offers an indulgent experience, making every moment spent enjoying this cake truly memorable.

Chocolate Raspberry Layer Cake

Combine the 24-layer concept with fresh raspberries for a fruity twist. Alternate layers of chocolate cake with layers of raspberry filling or puree for a refreshing burst of flavor.

Salted Caramel Chocolate Cake

Incorporate layers of salted caramel between the chocolate layers for a delightful mix of sweet and salty. Drizzle additional caramel sauce on top for an extra touch of indulgence.

Chocolate Mint Cake

Add a hint of peppermint extract to the chocolate filling and top the cake with crushed mint candies or dark chocolate mints to create a delightful chocolate mint experience.

Nutella Hazelnut Cake

Integrate Nutella into the layers of chocolate filling and sprinkle chopped hazelnuts between the layers for an elegant, nutty flavor that complements the chocolate beautifully.

Chocolate Coffee Crunch Cake

Mix crushed coffee-flavored cookies or toffee bits into the chocolate filling for added texture and a rich coffee kick that deepens the flavor profile of the cake.

Chocolate Orange Layer Cake

Add orange zest to the chocolate filling for a citrusy twist. Decorate with candied orange peel for a festive touch that enhances the chocolate's richness.



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