BEST CHOCOLATE FUDGE CAKE (from Kelly)

You can ignore the ingredients listed on the cake mix instructions; the eggs, Greek yogurt, instant pudding mix and water are all you need to make this confection. However, if you want an outrageously moist cake, you can whip in 3/4 c vegetable oil as you beat in the other ingredients. Double the recipe to make the massive, three-layered wonder (and have one layer leftover for later...or go all the way and bake a four layer cake).

Total Time: 1:35 Prep: 0:10 Level: Easy Yield: 8 servings

Ingredients

Cake

- All-purpose flour, for flouring pans
- 1 package Devil's Food cake mix
- 1 package instant chocolate pudding mix (3.9 ounces)
- 1 c. plain Greek yogurt
- 4 eggs
- 1/2 c. water

Ganache Frosting

- 1 pt. heavy cream
- 24 oz. semisweet chocolate chips

Directions

1. **Bake the Cake:** Preheat the oven to 350 degrees F. Grease and flour the bottom and sides of two 8" round cake pans. Mix all of the cake ingredients in a large bowl and divide batter evenly between the two pans.
2. Bake until a toothpick inserted into the center of the cake comes back with just a few crumbs (no gooey batter), 40 to 45 minutes. Set aside to cool.
3. **Make the Ganache:** Pour heavy cream into a large saucepan over medium heat. Bring the heavy cream to a simmer, and once you see tiny bubbles form around the edges, remove from heat and add chocolate chips, whisking until combined. Let mixture chill until it reaches a spreadable consistency, at least 30 minutes, before frosting cake.
4. Top one round cake with ganache frosting, then place the second cake on top of it. Frost the top and sides of the cake. Serve.