**CHOCOLATE TRUFFLE CAKE**

INGRIEDIENTS:-

* 2-1/2 cups 2% milk
* 1 cup butter, cubed
* 8 ounces semisweet chocolate, chopped
* 3 large eggs, room temperature
* 2 teaspoons vanilla extract
* 2-2/3 cups all-purpose flour
* 2 cups sugar
* 1 teaspoon baking soda
* 1/2 teaspoon salt

FILLING:-

* 6 tablespoons butter, cubed
* 4 ounces bittersweet chocolate, chopped
* 2-1/2 cups confectioners' sugar
* 1/2 cup heavy whipping cream

GANACHE:-

* 10 ounces semisweet chocolate, chopped
* 2/3 cup heavy whipping cream

PROCEDURE:-

* In a large saucepan, cook milk, butter and chocolate over low heat until melted. Remove from the heat; let stand for 10 minutes.
* Preheat oven to 325°. In a large bowl, beat eggs and vanilla; stir in chocolate mixture until smooth. Combine flour, sugar, baking soda and salt; gradually add to chocolate mixture and mix well (batter will be thin).
* Transfer to three greased and floured 9-in. round baking pans. Bake until a toothpick inserted in center comes out clean, 25-30 minutes. Cool 10 minutes before removing from pans to wire racks to cool completely.
* For filling, in a small saucepan, melt butter and chocolate. Stir in confectioners' sugar and heavy whipping cream until smooth.
* For ganache, place chocolate in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; whisk until smooth. Cool, stirring occasionally, until ganache reaches a spreading consistency.
* Place one cake layer on a serving plate; spread with half of the filling. Repeat layers. Top with remaining cake layer. Spread ganache over top and sides of cake. Store in the refrigerator.