

Blueberry-Chocolate Cake

This decadent cake is made with Adagio's Blueberry tea; sour cream, and fresh blueberries. It is then topped with a blueberry-chocolate ganache and more fresh blueberries!

FOR THE CAKE:

1 C unsalted butter, softened	1/2 t baking soda
1 1/2 C granulated sugar	1/2 t salt
4 lg eggs	1 C Blueberry-Chocolate Cake tea, brewed and cooled (Adagio.com)
1 t vanilla extract	1/2 C sour cream
2 C all-purpose flour	1 C fresh or frozen blueberries
1 C cocoa powder	
1 1/2 t baking powder	

FOR THE BLUEBERRY-CHOCOLATE GANACHE:

1 C heavy cream	1/4 C blueberry preserves
8 oz dark chocolate, chopped	

PREHEAT THE OVEN:

Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans or line them with parchment paper.

PREPARE THE CAKE BATTER:

- In a large bowl, cream together the butter and sugar until light and fluffy.
- Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
- In a separate bowl, sift together the flour, cocoa powder, baking powder, baking soda, and salt.
- Gradually add the dry ingredients to the wet mixture, alternating with the brewed Blueberry-Chocolate Cake tea and sour cream, beginning and ending with the dry ingredients. Mix until just combined.
- Fold in the blueberries.

BAKE THE CAKES:

- Divide the batter evenly between the prepared cake pans.
- Bake in the preheated oven for 25-35 minutes, or until a toothpick inserted into the center comes out clean.
- Allow the cakes to cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely.

PREPARE THE BLUEBERRY-CHOCOLATE GANACHE:

- In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer.
- Remove from heat and pour over the chopped dark chocolate in a heatproof bowl. Let it sit for a minute, then stir until smooth.
- Stir in the blueberry jam until well combined. Allow the ganache to cool slightly until it thickens to a spreadable consistency.

d. If the ganache is too thin once cooled (think frosting consistency), you can add 1 tsp at a time of both unsweetened cocoa powder and confectioner's sugar, until the desired consistency is achieved, if too thick, add a teaspoon at a time of more Blueberry Preserves, blending well between each addition.

ASSEMBLE THE CAKE:

- a. Place one cake layer on a serving plate. Spread a layer of ganache over the top.
- b. Place the second cake layer on top and spread the remaining ganache over the top and sides of the cake.
- c. Garnish with fresh blueberries if desired.