

Blackberry-Chocolate Cake with Lavender

PREP TIME: 45 minutes

TOTAL TIME: 1 hour 20 minutes

COOK TIME: 35 minutes

CAKE:

1 3/4 C all-purpose flour

1 1/2 C granulated sugar

3/4 C unsweetened cocoa powder

1 1/2 t baking powder

1 1/2 t baking soda

1 t salt

2 lg eggs

1 C whole milk

1/2 C vegetable oil

1/2 C sour cream

2 t vanilla extract

1 C strong brewed [Blackberry ChocoLavender Cake](#) tea, cooled

1 C boiling water

1/2 C fresh blackberries, mashed

LAVENDER SYRUP:

1/2 C water

1/2 C granulated sugar

1 T dried culinary lavender

BLACKBERRY-CHOCOLATE GANACHE:

1 C heavy cream

8 oz dark chocolate, chopped

1/4 C fresh blackberries, mashed

1 C heavy cream, whipped to soft peaks

GARNISH:

Fresh blackberries

Dried culinary lavender

PREPARE THE CAKE:

1. Preheat the oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. In a large bowl, combine the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
3. Add the eggs, milk, oil, sour cream, and vanilla extract. Beat on medium speed for 2 minutes.
4. Stir in the brewed tea until well combined.
5. Stir in the boiling water until the batter is well combined. The batter will be thin.
6. Fold in the mashed blackberries.
7. Pour the batter evenly into the prepared pans.
8. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes, then remove from pans and cool completely on wire racks.

PREPARE THE LAVENDER SYRUP:

1. In a small saucepan, bring the water, sugar, and dried lavender to a boil.
2. Reduce heat and simmer for 5 minutes.
3. Remove from heat and let the syrup steep for 10 minutes.
4. Strain the syrup to remove the lavender flowers and let it cool.

PREPARE THE BLACKBERRY-CHOCOLATE GANACHE:

1. In a small saucepan, heat the heavy cream until it just begins to simmer.
2. Remove from heat and add the chopped dark chocolate. Let it sit for a minute, then stir until smooth.
3. Stir in the mashed blackberries and let the ganache cool to room temperature.

4. Once cooled, gently fold in the whipped cream until well combined.

ASSEMBLE THE CAKE:

1. Place one cake layer on a serving plate. Brush the top with lavender syrup.
2. Spread a layer of the blackberry-chocolate ganache over the top.
3. Place the second cake layer on top. Brush the top with more lavender syrup.
4. Spread the remaining ganache over the top and sides of the cake.

GARNISH:

Decorate the cake with fresh blackberries and a light sprinkle of dried culinary lavender.