Single Layer Chocolate Cake

Cake:

¼ c vegetable oil

1 egg

½ c buttermilk

1 t vanilla

1 c flour

½ c sugar

1/3 c brown sugar

5 T cocoa powder

½ t baking soda

½ t baking powder

½ t salt

1/3 c hot tap water

Ganache frosting:

7 oz. semi-sweet chocolate squares

¾ c heavy cream

3 T butter

¾ c powdered sugar

1½ t vanilla

Garnish:

Sea salt flakes

Cake:

Preheat oven to 325ºF. Grease and flour 8-inch round or square cake pan. Set aside. In large bowl whisk oil, egg, buttermilk, and vanilla. In separate bowl combine flour, sugar, brown sugar, cocoa powder, baking soda, baking powder, and salt. Add dry ingredients to wet ingredients and mix until smooth. Add hot water and mix until smooth. Pour batter into cake pan. Bake 28-32 minutes or until toothpick inserted into center of cake comes out clean. Cool 10 minutes on wire rack, then remove cake from pan and place on wire rack to cool completely. When cool, place cake on plate dusted with powdered sugar. Let cool completely. Meanwhile, make frosting.

Ganache frosting:

Place chocolate and heavy cream in double boiler over low heat and stir occasionally until melted and smooth. Remove from heat. Add butter and stir until butter is melted and mixture is smooth. Beat in powdered sugar and vanilla. Cool, stirring occasionally, until mixture is desired thickness. Frost top and sides of cake. Top with sea salt flakes.