chocolate
CRANBERRY cake

1 package 1-2-3 Gluten Free® Deliriously Delicious Devil's Food Chocolate Cake Mix
   prepared according to package instructions, except bake in three 8" round pans.
1 recipe cranberry compote (recipe follows)
1 recipe chocolate frosting (recipe follows)
½ cup chopped pecans, toasted

① Place one layer of chocolate cake onto serving platter.

② In bowl, mix 1 cup frosting, 1 cup cranberry compote and pecans. Spread half of cranberry/frosting mixture on top of cake.

③ Invert second layer onto top of first cake layer. Spread remaining cranberry/frosting mixture on top of cake.

④ Invert third cake layer and place on top of second layer.

⑤ Place cake in freezer 1 hour.

⑥ Spoon 1 cup plain chocolate frosting into pastry bag fitted with star tip. Set aside at room temperature. Using spatula, spread remaining frosting over sides and top of cake. Chill cake 1 hour.

⑦ Pipe 2 rows of plain chocolate frosting stars around top edge of cake (2 circles around top edge).

⑧ Spoon remaining cranberry compote on top cake inside border.

⑨ Refrigerate cake until 30 minutes before serving. Let cake stand 30 minutes at room temperature. Cut and serve.

CRANBERRY COMPOTE

18 oz. fresh or frozen cranberries
¾ cup sugar
⅜ cup water
2 tsp. minced orange zest
3 Tbsp. orange juice

1. Combine first 4 ingredients in heavy large saucepan over medium heat. Bring to boil.

2. Reduce heat and simmer until cranberries pop and mixture is syrupy, stirring occasionally, about 6 minutes.

3. Transfer mixture to bowl. Refrigerate until cold. Mix in orange juice.

CHOCOLATE FROSTING

2 cups heavy whipping cream
2 Tbsp. unsalted butter
2 Tbsp. sugar
1½ lbs. semisweet chocolate, chopped

1. Bring cream, butter, and sugar to simmer in heavy, large saucepan, stirring occasionally.

2. Place chocolate in large bowl.

3. Pour boiling cream mixture over chocolate.

4. Let stand 5 minutes.

5. Stir chocolate mixture, until melted and smooth.

6. Let frosting stand at room temperature until cool, about 2 hours.