

- One of the things I love about chocolate drip cakes is that they're really simple to put together, but it creates a wonderful look and really can turn any cake into a statement piece. And all you really need is a frosted cake, your chocolate ganache, and a couple tools and you're on your way. So today, I'm gonna show you two methods for achieving a beautiful chocolate drip. Hi, I'm Lindsay from Life, Love, and Sugar. And today, we're talking about chocolate drip cake. So when you're putting together a drip cake, the first thing you're gonna need is your chocolate ganache. I use semi-sweet chocolate chips and heavy cream. We're gonna heat our heavy cream until it's boiling. Add it to our chocolate chips, let it sit for a couple minutes so it can melt our chocolate, and then we'll whisk it till it's smooth. And we'll get ready to do our cake. All right, so we've got our hot cream. We're gonna add that to our chocolate chips. We'll let that sit for a couple minutes. All right, so once this has sat for a little bit, you'll go ahead and whisk it until it's nice and smooth. So once your chocolate is melted and smooth, you want to let it sit for a few minutes and actually cool down. If it's too cool, it's not gonna drip down the sides of your cake enough. But if it's too warm, it'll drip down all the way and that's not necessarily the look you want either. So we're gonna let it cool for a few minutes. While it cools, let's talk a little bit about the chocolate. So I just mentioned the temperature of it and how that makes a difference. One other thing that makes a difference is actually the temperature of your cake. I tend to work with my cakes at room temperature. So that works out pretty well because when I'm testing my chocolate and getting ready to see if it's the right consistency, I know that if I tested it on my bowl at room temperature, it's gonna be the same consistency on a room temperature cake. But if I refrigerate my cake ahead of time and it's cold, then as soon as I add the warm ganache to my cake, it's gonna start to cool down too. So you actually may want your ganache a little bit thinner or a little bit warmer if you're adding it to a cold cake because then it'll drip better as it's cooling and dripping down the side of the cake. One other thing to keep in mind is you can actually thin out your ganache a little bit more with a little bit extra heavy whipping cream if you want to. I like mine a little bit thicker 'cause I like my drips a little bit thicker. But if you want them a little thinner, you could add another tablespoon or two of cream and have a little bit thinner ganache. So it just depends on the look you're going for. So one of the ways that I like to test my ganache, and see if it's the right temperature and consistency is to actually grab a spoon and drizzle it down the sides of my bowl. And seeing how quickly it drizzles down the side of my bowl gives me an idea of just how warm or cool it is. It's drizzling down the sides nicely. Not too fast, not too slow. But again, depending on the temperature of your cake and how long of a drip you want, you may want it a little more or less warm. But I think we're good to keep going. So the first method I'm gonna show you is actually using a squeeze bottle. This is my preferred method. It's a little easier and I like the look that it gives, but we'll go ahead and add our chocolate to our squeeze bottle. You can

get a squeeze bottle like this online. Amazon is great. Or a lot of the local craft stores will have them. They're usually pretty inexpensive. Here's our cake. I like to have it on a turntable 'cause it just makes it easier to turn the cake and keep going. I can basically hold this in place and turn the cake rather than trying to move this around the cake. So the turntable is really nice and works well. As you're applying this, so we're gonna turn it over and squeeze it, but you're gonna hold it pretty close to your cake. And you're gonna gently squeeze out the chocolate, kind of release pressure as you're moving to the next drip and then keep going. The longer you're squeezing, the longer drip you're getting. So just keep that in mind as you go and you can actually work predict quickly with the squeeze bottle. You can also keep in mind as you're doing it that I like a little variety in my drips. I don't want them to all be the same length. So I make some a little longer and some a little shorter by just squeezing a little longer in one place than another. So once you've got your drips going down the side, we're gonna want to fill in the top. You can use your squeeze bottle to squeeze it around, or you can just open up your bottle and pour the ganache on top. You want to grab an offset spatula and just spread that around the top of the cake. Just smooth out the top. And actually, if you want to, you can do a little design in the top of your chocolate. You could use your offset spatula and just kinda hold it on here as you turn your turntable and work your way out. Create a nice little spiral on there. It's a fun way to finish off the top. So you can just leave it simple or add a spiral to the top. Either way, there you go. There's one method of making a drip cake with your squeeze bottle. All right, so the second method of making a drip cake we're gonna talk about today is just a simple method of using a spoon. You don't really need any extra equipment and you've got spoons at home. So this is a great method if you don't have a squeeze bottle or you don't want to have to buy one. Here, you're really just gonna get spoonfuls of your chocolate and drip it down the sides of your cake. And you're just are gonna kind of pool it on top of your cake a little and let it fall down the sides. So this'll take a bit longer than the other one just 'cause the squeeze bottle is so quick and it'll look a little different. But it's a great method to use as well. And again, the temperature of your chocolate in addition to how much chocolate you use is gonna affect the size and length of your drips. Try not to put too much chocolate on there 'cause you don't need a massive glob on top of your cake. But you do want enough that you can push it over the sides and let it drip down. You can see, these are also kind of like wider drips. Whereas with the squeeze bottle, it's much thinner. All right, so like with the other cake, we're gonna add the rest of our ganache to the top and just spread that around. Get that nice and even. So this is our second method. Just using a spoon, smoothing out the top of the cake. There you go. You get kind of a very different look, but still a beautiful chocolate drip cake. So there you go. Two simple, easy ways to make the same chocolate drip cake, but give you a slightly different look. Depending on what tools you have and which

look you prefer, you can do one, both, either. Play with them. It's a really fun method to play around with, and it really does make your cakes look great and give them that wow factor. I hope you enjoyed the tutorial. To check out the full tutorial and links to all the tools I use, you can head over to my blog lifeloveandsugar.com.