

among pans. Bake for 25 to 30 minutes, until a toothpick inserted in center of cakes comes out clean. Cool in pans on a wire rack for 10 minutes. Remove cakes from pans, peel off paper, and cool completely before frosting.

FROSTING

- To make frosting, whisk together sugar, cocoa, and whipping cream in a medium saucepan. Cook slowly over medium heat, whisking constantly, until mixture comes to gentle boil. Cook 1 minute. Remove from heat and stir in chocolate until melted. Stir in vanilla. Let cool to room temperature.
- In a large bowl, beat cream cheese and butter on high speed of electric mixer until smooth. Add cooled chocolate mixture and beat on medium speed until well blended. Refrigerate frosting until desired spreading consistency is reached (about 1 hour). Important! Don't let it get too firm, or it will be difficult to spread.
- To frost cake, place one cake layer on a plate. Spread 1 cup frosting over top. Repeat with second layer. Place final layer on top. Ice top and sides of cake with remaining frosting. Decorate cake with chocolate curls (or) chocolate-covered strawberries, if desired. Cover and refrigerate. Let cake stand at room temperature for 30 minutes before serving.

This cake lives up to its name.

My favourite food memory:

I was blessed to be brought up in a home where my Mom's cooking was out of this world. Still is. So favourite food memories are too many to list, and thankfully I still get to enjoy those meals when I visit my parents.