



Spider's Web DOVE Milk Chocolate Cake  
RECIPE

## Spider's Web DOVE Milk Chocolate Cake



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TIME

35 minutes

INGREDIENTS

17 items

MAKES

12 servings

This decadent black forest cake is decorated to resemble a spider's web for a Halloween dessert that will appeal to the young and young at heart.

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# INGREDIENTS

## Chocolate Cake

- 1 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 egg
- 1/2 cup olive oil
- 1/3 cup granulated sugar
- 4 DOVE PROMISES® Milk Chocolate Pumpkin, melted
- 1/2 tsp vanilla extract
- 1/3 cup buttermilk
- 1/2 cup frozen pitted cherries, chopped

## Ganache

- 12 DOVE PROMISES® Milk Chocolate Pumpkin, finely chopped
- 1 tbsp butter
- 2 tbsp heavy or whipping (35%) cream
- 2 DOVE PROMISES® White Chocolate, finely chopped
- 1/2 tsp coconut oil

# Instructions

- 1  
Chocolate Cake: Preheat oven to 350°F. Grease and flour 6-inch round cake pan. Line bottom of pan with parchment paper.
- 2  
In medium bowl, whisk together flour, cocoa powder, baking powder, baking soda and salt.
- 3  
In large bowl, using handheld electric mixer, beat together egg, oil and sugar until well combined. Stir in melted DOVE Milk Chocolate Pumpkin PROMISES® Candies and vanilla until blended. Add flour mixture in 3 parts and buttermilk in 2 parts, starting and ending with flour mixture. Scrape bowl as needed between additions. Fold in cherries. Scrape into prepared pan; smooth top.
- 4  
Bake for 25 to 30 minutes or until tester inserted into center of cake comes out clean. Let cool completely on wire rack.
- 5  
Invert onto serving plate. If cake is domed on top, use large serrated knife to slice a thin layer off top to create a flat surface.
- 6  
Ganache: Transfer chopped DOVE Milk Chocolate Pumpkin PROMISES® Candies to microwave-safe bowl. Add butter. Pour cream over top. Microwave on MEDIUM heat, stirring every 20 seconds, for 40 to 60 seconds or until melted and smooth. Pour ganache over cake, spreading to cover top and sides of cake. (Let stand at room

temperature while completing Step 7.)

7. 7

Transfer chopped DOVE White Chocolate PROMISES® Candies to clean microwave-safe bowl. Add coconut oil. Microwave on MEDIUM heat, stirring every 20 seconds, for 40 to 60 seconds or until melted and smooth. Transfer to piping bag fitted with small round tip.

8. 8

(Ganache on cake should not be fully set or firm before completing this next step.) Starting from the center, pipe concentric circles on top of cake in a continuous motion. Using a skewer or the tip of a sharp paring knife, drag lines from center of cake to the edges to resemble a spider's web. Refrigerate for 10 to 15 minutes or until ganache and white chocolate are set.

9. 9

Cut cake into 12 slices to serve.

10. Tip

Substitute frozen cherries with fresh or rehydrated dried cherries if desired.

11. Tip

Serve with dollop of whipped cream and shaved DOVE Dark Chocolate PROMISES® Candy, and garnish with fresh pitted cherry, Amarena wild cherries in syrup or maraschino cherry.

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### [DOVE® Dark Chocolate Pumpkin Shortbread Bars](#)

Cooking time

40 minutes

Ingredients

14 items

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### [DOVE Dark Chocolate Covered Candied Orange Peel](#)

Cooking time

45

Ingredients

3 items

[SEE DETAILS](#)



## **MINI ESPRESSO MOLTEN LAVA CAKES**

Cooking time

10 mins

Ingredients

9 items

[SEE DETAILS](#)



## **Dove Promises Shaken Latte**

Cooking time

15 minutes

Ingredients

6 items

[SEE DETAILS](#)

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