Red Wine Chocolate Cake

Red Wine Chocolate Ganache
6 oz semi sweet chocolate chips
1/4 cup heavy whipping cream
1/4 cup sweet red wine

"Hello" PDF can be found here:
https://www.lifeloveandsugar.com/wp-content/uploads/2015/10/hello.pdf

To make the chocolate ganache, add the chocolate to a medium sized bowl. Combine the cream and wine and heat until they just begin to boil. Pour the cream mixture over the chocolate and let it sit for 1-2 minutes, then whisk until smooth.

When your ganache is ready it will be fairly warm and thin. You want to let it sit for about 15-20 minutes, give or take, so that it has thickened but is still easily pourable and spreadable. You could also pop it in the fridge to speed the cooling up.

Because the ganache is only around the edge of this cake instead of covering the whole top, I added mine to a piping bag to give me more control over where it went on the cake. I definitely recommend it. Any large round tip will work. Keep a small amount of ganache aside for piping the dots along the front edge, about 1/4-1/2 cup.

Pipe the ganache around the edge of the cake, then work quickly (so that the ganache doesn't get too cool) and grab an offset spatula and spread the ganache around the edges. Use your spatula to push the ganache to the edges so that it falls over the sides.

Build a crescent of raspberries along the back of the cake, at the edge of the ganache. Add the remaining chocolate ganache to a piping bag with a round tip (Wilton size 10) and pipe dots of ganache around the remaining edge of the ganache

To make the "hello" topper, like to use Wilton Candy melts or something like Almond bark for this part. I find those dry firmer and will stand up better on the cake.You could totally make this first, or even a few days ahead.

Print out the word you want to use (or do it freehand!) and place parchment paper over it. I have a little blue board underneath as well, so that I could move it around more easily while it dried.

Melt your chocolate of choice and add it to a piping bag. I used Wilton tip 3 for the piping.

Pipe the melted chocolate onto the parchment paper, then use a toothpick to smooth out any areas that need it. Place it in the fridge to firm up, then lightly press it into the top of the cake. I'd recommend making the bottoms of the letters a little thicker so that there's more letter space for pushing into the cake to help it stand up.