

Rich, Moist, and Overflowing with Chocolate Chips-This Cake Always Steals the Show

Let me show you why I love this cake so much and exactly how I make it every time.



OVEN
350°F

TIME
45 to 50 min

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INGREDIENTS

You'll Need

For the Ganache Frosting: 1 stick (1/2 cup) salted butter 2 tablespoons cocoa powder About 2 cups powdered sugar (half a box) 1 teaspoon vanilla extract 3 tablespoons milk 1/2 cup chopped pecans (optional) How I Make the Cake (:

DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep the Pan
3. I always start by preheating my oven to 350°F (175°C). While that's heating, I grease a bundt pan with cooking spray, then dust it with flour to make sure nothing sticks. This cake is dense and chocolatey, so don't skip this step.
4. Mix the : Dry and Wet Ingredients Separately
5. In one large mixing bowl, I combine the cake mix and the pudding mix. In another bowl, I whisk together the eggs, vanilla, oil, sour cream, and brewed coffee. Once the wet ingredients are smooth, I pour them into the dry mixture and stir until I've got a thick, glossy batter.
6. Fold in the : Chocolate Chips
7. Once everything is smooth, I fold in the chocolate chips. I use NestlØ Toll House semi-sweet chips because they hold up during baking and melt just enough to give those gooey bites everyone loves.
8. Bake : It Up
9. I pour the batter into the prepared bundt pan and tap it gently on the counter to release any air bubbles. Then I bake it for 45 to 50 minutes. I start checking around 45-what I want is a toothpick that comes out with moist crumbs, not totally clean. That's the sweet spot for a fudgy cake.
10. Cool : Before Flipping
11. Once the cake is out of the oven, I let it cool in the pan for 10 minutes (set a timer-trust me). Then I carefully flip it onto a cake plate and let it cool completely before adding the ganache.

12. How I : Make the Ganache Frosting
13. This frosting is simple, but it pulls the whole cake together.
14. In a small saucepan over low heat, I melt the butter completely. Then I stir in the cocoa powder until it's smooth. From there, I whisk in the powdered sugar gradually, alternating with milk until the consistency is pourable but thick. Once it's silky, I stir in the vanilla-and if I'm using them, the chopped pecans go in last for texture and crunch.
15. While the ganache is still warm, I pour it over the cooled cake, letting it drip naturally down the sides. It sets into a rich, glossy shell that makes the cake look as good as it tastes.
16. Pro : Tips for the Best Death by Chocolate Cake
17. Use full-fat sour cream
18. : It keeps the cake moist and dense. Buttermilk works too, but I find sour cream gives a richer texture.
19. Don't overbake
20. : The edges can dry out if you leave it in too long. Aim for that perfect gooey center by checking a few minutes early.
21. Customize it
22. : Add a handful of mini chocolate chips on top before baking or drizzle melted white chocolate over the ganache for contrast.
23. Serve warm
24. : If you're serving it later, pop individual slices in the microwave for 10-15 seconds. It brings the chocolate chips back to life.
25. What I : Serve It With

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