

Dump, Bake, Devour: The Easiest Chocolate Cake You'll Ever Make

Decadent Chocolate Dump Cake



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 box chocolate cake mix
- 1 (3.9 oz) box instant chocolate pudding mix
- 1 cup sour cream
- $\frac{1}{2}$ cup vegetable oil
- 4 large eggs
- 1 cup water
- 1 teaspoon vanilla extract
- 1 cup chocolate chips (optional)

? Prep & Bake Time:

Prep: 10 minutes

Bake: 35-40 minutes

Cool: 10 minutes

Total: Under 1 hour from start to serve!

? Directions:

? Swaps & Add-Ons:

Gluten-Free: Use a gluten-free chocolate cake mix.

Dairy-Free: Sub dairy-free sour cream and chocolate chips.

Flavor Boosts: Add espresso powder, chopped nuts, or a swirl of peanut butter.

Frosting Options: Top with ganache, chocolate buttercream, or marshmallow fluff.

? Tips for Success:

Don't overbake - It's supposed to be super moist and rich.

Let it rest - A short cool helps the texture settle

and makes it easier to slice.

Serve it warm - Top with a scoop of vanilla ice cream or drizzle with warm fudge.

? Serving Suggestions & Pairings:

A big scoop of vanilla bean or cherry ice cream

Fresh berries and whipped cream

Grasshopper Pie as a minty, cool contrast

A dessert platter with Chocolate Chip Cookie Dough

Brownie Bombs for the ultimate chocolate overload

? Storage & Leftovers:

Room Temp: Store tightly covered for up to 3 days.

Fridge: Keeps fresh for up to 5 days-just microwave before serving.

Freezer: Wrap slices in plastic and foil; freeze up to 3 months. Thaw and reheat as needed.

? More Desserts You'll Love:

This Brownie Batter Dip - chocolate indulgence in spoonable form

These Hot Chocolate Cookie Cups - a cozy winter treat

DIRECTIONS

1. **1 Preheat & Prep:**Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish with nonstick spray or butter.
2. **2 Mix the Batter:**In a large bowl, combine the cake mix, pudding mix, sour cream, oil, eggs, water, and vanilla extract. Stir until smooth and fully incorporated.
3. **3 Pour It In:**Pour the thick, fudgy batter into the greased dish. Use a spatula to smooth the top.
4. **4 Optional Add-Ins:**Sprinkle chocolate chips on top for extra gooey bites.
5. **5 Bake:**Bake for 35-40 minutes, or until a toothpick inserted in the center comes out with just a few moist crumbs.
6. **6 Cool & Serve:**Let the cake cool in the pan for 10 minutes before slicing and serving. Serve warm for maximum meltiness-or chill and top with whipped cream or ice cream.
7. **? Swaps & Add-Ons:** Gluten-Free: Use a gluten-free chocolate cake mix.
8. **Dairy-:** Free: Sub dairy-free sour cream and chocolate chips.
9. **Flavor :** Boosts: Add espresso powder, chopped nuts, or a swirl of peanut butter.
10. **Frosting :** Options: Top with ganache, chocolate buttercream, or marshmallow fluff.
11. **? Tips for Success:** Don't overbake - It's supposed to be super moist and rich.
12. **Let it rest -** A short cool helps the texture settle and makes it easier to slice.

13. Serve it warm - Top with a scoop of vanilla ice cream or drizzle with warm fudge.
14. ? Serving Suggestions & Pairings: Want to elevate this already-delicious cake? Try pairing it with:
15. A big scoop of vanilla bean or cherry ice cream
16. Fresh berries and whipped cream
17. Grasshopper : Pie as a minty, cool contrast
18. A dessert platter with : Chocolate Chip Cookie Dough Brownie Bombs for the ultimate chocolate overload
19. ? Storage & Leftovers: Room Temp: Store tightly covered for up to 3 days.
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22. ? More Desserts You'll Love: This Brownie Batter Dip - chocolate indulgence in spoonable form
23. These : Hot Chocolate Cookie Cups - a cozy winter treat
24. This : Big Family Banana Pudding - a nostalgic, creamy crowd-pleaser
25. Grasshopper : Pie - cool, minty, and chocolatey for summer

TIPS FOR SUCCESS

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Let it rest - A short cool helps the texture settle and makes it easier to slice.

Serve it warm - Top with a scoop of vanilla ice cream or drizzle with warm fudge. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/dump-bake-devour-the-easiest-chocolate-cake-youll-ever-make/>