

This Double Chocolate Cake Inspired by Matilda Is Pure Fudge Fantasy

Best Matilda's Chocolate Cake



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Chocolate Cake:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 2 tsp baking powder
- 1 $\frac{1}{2}$ tsp baking soda
- 1 tsp salt
- 1 cup buttermilk (room temperature)
- $\frac{1}{2}$ cup vegetable oil
- 2 large eggs (room temperature)
- 2 tsp vanilla extract
- 1 cup hot coffee (or hot water for less intensity)

For the Chocolate Ganache Frosting:

- 1 cup heavy cream
- 8 oz semi-sweet chocolate (finely chopped)
- 2 tbsp butter
- 1 tsp vanilla extract

DIRECTIONS

1. Prepare the Cake Batter: Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans or line with parchment.
2. In a large bowl, whisk together:
3. Flour, sugar, cocoa powder, baking powder, baking soda, and salt.
4. Add:
5. Buttermilk, oil, eggs, and vanilla.
6. Beat until smooth, then slowly add the hot coffee and mix. The batter will be thin-perfectly normal.
7. Bake the Cakes: Pour the batter evenly into the pans.
8. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
9. Let cool in the pans for 10 minutes, then transfer to wire racks to cool completely.
10. Make the Ganache: In a small saucepan, heat heavy cream until it just simmers. Pour over the chopped chocolate and butter in a heatproof bowl. Let sit for 5 minutes, then whisk until smooth and glossy. Stir in vanilla extract.
11. Let ganache cool to room temp until it's thick enough to spread.
12. Assemble the Cake: Place one cake layer on your serving plate. Spread with half the ganache. Add the second layer and frost the top and sides with the remaining ganache.
13. Chill for 30 minutes for clean slicing-if you can wait that long.

SWAPS & NOTES

Make it ahead: Cake layers can be baked and frozen up to 2 weeks in advance.

Add crunch: Layer in chocolate chips, toffee bits, or crushed Oreos between the layers. ? What to Serve With It Need a no-bake option?

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

Original recipe: <https://chefmaniac.com/this-double-chocolate-cake-inspired-by-matilda-is-pure-fudge-fantasy/>

Copycat Neiman Marcus Chocolate Chip Cookies are the perfect sidekick. ?