

## Chocolate Cake with Cream Cheese Filling - A Rich, Decadent Dessert

Chocolate Cake with Cream Cheese Filling ??



OVEN  
**350°F**

TIME  
**5 min**

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### INGREDIENTS

For the Chocolate Cake:

- 1  $\frac{3}{4}$  cups all-purpose flour
- $\frac{3}{4}$  cup unsweetened cocoa powder
- 2 cups granulated sugar
- 1  $\frac{1}{2}$  tsp baking powder
- 1  $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp salt
- 2 eggs
- 1 cup buttermilk
- $\frac{1}{2}$  cup vegetable oil
- 2 tsp vanilla extract
- 1 cup hot water

For the Cream Cheese Filling:

- 8 oz cream cheese, softened
- ... cup granulated sugar
- 1 egg
- 1 tsp vanilla extract

Optional Chocolate Frosting:

- $\frac{1}{2}$  cup unsalted butter, softened
- 1  $\frac{3}{4}$  cups powdered sugar
- $\frac{1}{2}$  cup unsweetened cocoa powder
- ... cup milk

### DIRECTIONS

1. Preheat the Oven: Set oven to 350°F (175°C). Grease and flour two 9-inch round cake pans or line with parchment circles.
2. Make the Cake Batter: In a large bowl, whisk together flour, cocoa powder, sugar, baking powder, baking soda, and salt.
3. Add eggs, buttermilk, vegetable oil, and vanilla. Mix until smooth. Then carefully stir in hot water-batter will be thin.
4. Prepare the Cream Cheese Filling: In a separate bowl, beat softened cream cheese, sugar, egg, and vanilla until creamy and lump-free.
5. Assemble the Layers: Pour half the chocolate batter into the prepared pans. Spoon the cream cheese mixture over the center of each. Spread gently, keeping it from reaching the very edges. Pour remaining chocolate batter on top.
6. Bake: Bake for 30-35 minutes or until a toothpick inserted in the center comes out with moist crumbs but no raw batter.
7. Cool: Let cakes cool in pans for 10 minutes, then transfer to a wire rack. Cool completely before frosting or serving.
8. Optional Frosting: Beat softened butter with powdered sugar, cocoa powder, milk, and vanilla until fluffy. Frost the top and sides once cakes are fully cooled, or stack the layers for an extra wow-factor.

### SWAPS & NOTES

Mix 1 tbsp lemon juice or vinegar into 1 cup of milk and let sit for 5 minutes.

Gluten-free version: Use a 1:1 gluten-free flour blend-just watch bake times.

Frosting-free option: A dusting of powdered sugar works great if you want a lighter finish.

Add-ins: Fold mini chocolate chips into the cream cheese layer for extra indulgence.

### TIPS FOR SUCCESS

Don't skip the hot water -it activates the cocoa and keeps the batter beautifully smooth.

Let the cream cheese filling cool fully to avoid shifting when slicing.

Use a serrated knife for clean cuts, especially with the cream cheese layer.

Make ahead: Cake layers can be baked a day in advance and frosted later.

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

Original recipe: <https://chefmaniac.com/chocolate-cake-with-cream-cheese-filling-a-rich-decadent-dessert/>