

This Triple Chocolate Explosion Cake Is a Dream for Chocolate Lovers

Chocolate Overload Explosion Cake - The Dessert That Dares to Go All-In



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake Layers:

- 1 ¾ cups all-purpose flour
- ¾ cup unsweetened cocoa powder
- 1 ½ tsp baking powder
- 1 ½ tsp baking soda
- 1 tsp salt
- 2 cups granulated sugar
- 2 large eggs
- 1 cup whole milk
- ¼ cup vegetable oil
- 2 tsp vanilla extract
- 1 cup boiling water

For the Ice Cream Layer:

- 1 pint chocolate ice cream, slightly softened

For the Ganache:

- 1 cup semi-sweet chocolate chips
- ¼ cup heavy cream

For the Explosion Toppings:

- 1 cup mini chocolate chips
- 1 cup crushed Oreos
- ¼ cup chopped candy bars (Snickers, Twix, etc.)
- Chocolate sauce, for drizzling

DIRECTIONS

- Step 1: Bake the Cake: Preheat oven to 350°F (175°C). Grease and line two 9-inch round cake pans.
- In a large bowl, sift together:
- Flour
- Cocoa powder
- Baking powder
- Baking soda
- Salt
- Add:
- Sugar
- Eggs
- Milk
- Oil
- Vanilla
- Mix until smooth. Stir in the boiling water (batter will be thin-this is good!).
- Divide batter evenly between pans and bake for 30-35 minutes, or until a toothpick comes out clean. Cool completely.
- Step 2: Freeze the Ice Cream Layer: Line a 9-inch round pan with plastic wrap. Spread the softened chocolate ice cream evenly. Freeze until firm, about 2-3 hours.
- Step 3: Make the Ganache: Heat the cream in a saucepan until simmering. Pour over chocolate chips in a bowl. Let sit 2-3 minutes, then whisk until smooth and glossy. Cool slightly.
- Step 4: Assemble the Cake: Place one cake layer on a serving plate. Spread a thin layer of ganache on top.

19. Remove the frozen ice cream layer and place on the cake. Top with the second cake layer. Pour ganache over the top, letting it drip down the sides.
20. Step 5: Add the Explosion: Before the ganache sets, immediately sprinkle with:
 21. Mini chocolate chips
 22. Crushed : Oreos
 23. Chopped candy bars
 24. Drizzle with extra chocolate sauce for maximum drama.
25. Step 6: Chill & Serve: Freeze for at least 1 hour before slicing. Serve with whipped cream or a scoop of vanilla ice cream for contrast.

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

Original recipe: <https://chefmaniac.com/this-triple-chocolate-explosion-cake-is-a-dream-for-chocolate-lovers/>