

Chocolate Fudge Layered Cake - The Ultimate Brownie Dessert Dream

Chocolate Fudge Layered Cake - Indulge in Decadence



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Brownie Cake:

- 1 cup unsalted butter
- 2 cups granulated sugar
- 4 large eggs
- 1 tsp vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- $\frac{1}{2}$ tsp salt
- 1 tsp baking powder
- 1 cup chocolate chips (semi-sweet or dark)

For the Ganache Topping:

- 1 cup heavy cream
- 8 oz semi-sweet chocolate, chopped

Step-by-Step Instructions:

1 Prepare the Brownie Cake:

Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan.

In a medium saucepan, melt the butter over medium heat. Remove from heat and stir in the sugar until fully combined.

Add eggs one at a time, mixing well after each addition. Stir in vanilla extract.

In a separate bowl, whisk together flour, cocoa powder, salt, and baking powder.

Gradually fold the dry ingredients into the wet mixture until just combined. Fold in chocolate chips.

Pour the batter into the prepared pan and spread evenly.

Bake for 25-30 minutes or until a toothpick inserted in the center comes out with a few moist crumbs.

Cool completely in the pan.

2 Make the Ganache Topping:

Heat the cream in a small saucepan until it just starts to simmer-don't boil.

Pour the hot cream over the chopped chocolate in a heatproof bowl.

Let it sit for 2-3 minutes, then stir until smooth and glossy.

3 Assemble the Cake:

Pour the ganache over the cooled brownie cake.

Use a spatula to spread it evenly.

Let it set at room temperature for a soft finish or refrigerate for a firmer texture.

4 Serve:

Slice into squares or rectangles.

Optional toppings: whipped cream, fresh berries, or a sprinkle of powdered sugar.

Tips for Perfect Results:

DIRECTIONS

1. Prepare the Brownie Cake:: Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan.
2. In a medium saucepan, melt the butter over medium heat. Remove from heat and stir in the sugar until fully combined.
3. Add eggs one at a time, mixing well after each addition. Stir in vanilla extract.
4. In a separate bowl, whisk together flour, cocoa powder, salt, and baking powder.
5. Gradually fold the dry ingredients into the wet mixture until just combined. Fold in chocolate chips.
6. Pour the batter into the prepared pan and spread evenly.
7. Bake for 25-30 minutes or until a toothpick inserted in the center comes out with a few moist crumbs.
8. Cool completely in the pan.
9. Make the Ganache Topping:: Heat the cream in a small saucepan until it just starts to simmer-don't boil.
10. Pour the hot cream over the chopped chocolate in a heatproof bowl.
11. Let it sit for 2-3 minutes, then stir until smooth and glossy.
12. Assemble the Cake:: Pour the ganache over the cooled brownie cake.
13. Use a spatula to spread it evenly.
14. Let it set at room temperature for a soft finish or refrigerate for a firmer texture.
15. Serve:: Slice into squares or rectangles.

16. Optional toppings: whipped cream, fresh berries, or a sprinkle of powdered sugar.
17. Tips for Perfect Results: Add a Crunchy Twist: Fold in chopped walnuts, pecans, or almonds.
18. Extra : Ganache: Double the ganache for thicker, more luxurious layers.
19. Don't Overbake: Pull the cake when there are still a few moist crumbs for the best texture.
20. Serving Suggestions & Pairings: This cake is rich on its own, but here are a few ways to elevate it:
21. Pair with a scoop of vanilla bean ice cream
22. Serve with a cup of espresso or hot chocolate
23. Try it alongside : Brownie Batter Dip for a decadent dessert bar
24. For a dessert spread, serve it next to : Chocolate Chip Cookie Dough Brownie Bombs or Grasshopper Pie
25. Storage & Make-Ahead Tips: Room Temperature: Store in an airtight container for up to 3 days.

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

Original recipe: <https://chefmaniac.com/chocolate-fudge-layered-cake-the-ultimate-brownie-dessert-dream/>