

## Ultimate Moist Chocolate Cake - Irresistible, Decadent & Easy

Ultimate Moist Chocolate Cake: Decadent, Rich & Made for Chocolate Lovers



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

2 cups all-purpose flour (250g)  
2 cups granulated sugar (400g)  
¾ cup unsweetened cocoa powder (75g)  
2 tsp baking powder  
1‰ tsp baking soda  
‰ tsp salt  
2 large eggs  
1 cup whole milk (240ml)  
‰ cup vegetable oil (120ml)  
1 cup warm water or brewed coffee (240ml)  
2 tsp vanilla extract  
1 cup unsalted butter, softened (225g)  
3‰ cups powdered sugar (440g)  
... cup heavy cream or milk (60ml), more as needed  
1‰ tsp vanilla extract  
Pinch of salt

#### Ingredient Notes & Substitutions:

Coffee vs. water: Warm coffee intensifies chocolate flavor but still tastes amazing with water.

Oil + eggs: Keeps the cake moist and tender.

Frosting: For dairy-free, use vegan butter and plant-based cream.

#### Instructions:

1. Prepare & Preheat:
2. Mix Dry Ingredients:
3. Add Wet Ingredients:

4. Stir in Warm Liquid:

5. Bake the Cakes:

6. Cool the Layers:

7. Make the Frosting:

8. Assemble & Frost:

Tips for Success:

Always use room-temperature ingredients for even mixing.

Don't over-bake-start checking at 30 minutes to maintain moistness.

Use hot water, not boiling-just warm enough to melt cocoa.

For a smooth crumb finish, chill the cake for 15 minutes before personalizing.

Serving Suggestions:

## DIRECTIONS

1. **Prepare & Preheat:** Preheat oven to 350°F (175°C). Grease and flour two 8-inch round pans or line them with parchment circles.? Duration: 5 minutes
2. **Mix Dry Ingredients:** In a large bowl, sift together flour, sugar, cocoa, baking powder, baking soda, and salt until uniform.? Duration: 3 minutes
3. **Add Wet Ingredients:** Add eggs, milk, oil, and vanilla extract. Mix on medium speed until combined. The batter will be thick.? Duration: 2 minutes
4. **Stir in Warm Liquid:** Gradually pour in warm water or coffee and mix until smooth. The batter will become thin-that's perfect!?. Duration: 1 minute
5. **Bake the Cakes:** Divide batter evenly into pans. Bake for 30-35 minutes or until a toothpick inserted near the center comes out clean or with moist crumbs.? Duration: 35 minutes
6. **Cool the Layers:** Let cakes cool in pans for 10 minutes, then transfer to wire racks to cool completely.? Duration: 30 minutes
7. **Make the Frosting:** Beat butter until creamy. Sift in cocoa powder and blend.Gradually add powdered sugar, mixing well between additions.Add cream, vanilla, and a pinch of salt, then beat until light and fluffy. Adjust consistency with more cream or sugar.? Duration: 7-10 minutes
8. **Assemble & Frost:** Place one cake layer on a serving plate. Spread a generous layer of frosting on top. Carefully add the second layer and frost the outside. Decorate with piped rosettes or chocolate shavings if desired.? Duration: 10 minutes
9. **Tips for Success:** Always use room-temperature

ingredients for even mixing.

10. Don't over-bake-start checking at 30 minutes to maintain moistness.
11. Use hot water, not boiling-just warm enough to melt cocoa.
12. For a smooth crumb finish, chill the cake for 15 minutes before personalizing.
13. Serving Suggestions: Serve alongside a scoop of vanilla ice cream or fresh berries for contrast. Celebrate in style with:
14. A glass of cold milk or chocolate-mint milkshake
15. Hot coffee or black tea to complement the deep chocolate flavor
16. Storage & Make-Ahead: Room Temp: Store in an airtight cake container for up to 3 days.
17. Fridge: Refrigerate for 5 days; bring to room temp before serving to soften.
18. Freeze: Freeze unfrosted layers in foil for up to 3 months. Thaw overnight and frost before serving.
19. More Recipes You'll Love: Brownie Batter Dip - another rich chocolate treat.
20. Edible : Cookie Dough - for late-night cravings.
21. Final Thoughts: If you're craving a rich, moist chocolate cake that's still easy to make, this is the one. Perfect for celebrations or chocolate emergencies, it's a go-to recipe that always delivers. Let me know when you bake it-and don't forget to share your decorating ideas!

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/ultimate-moist-chocolate-cake-irresistible-decadent-easy/>