

Simple Ding Dong Cake: Moist Chocolate Cake with Whipped Cream Filling

cream cheese and Cool Whip filling



TIME
10 min

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INGREDIENTS

- 1 box chocolate cake mix (plus ingredients required on the box, typically eggs, oil, water)
- 1 package (8 oz) cream cheese, softened
- 3 cups powdered sugar (confectioners' sugar)
- 1 stick (1/2 cup) margarine, softened (or unsalted butter)
- 1 container (8 oz) Cool Whip, thawed
- 1 container (16 oz) chocolate icing (store-bought, canned)
- 2 tablespoons milk (whole or 2%)

DIRECTIONS

1. Let's get this delicious : Ding Dong Cake assembled and chilled!
2. Bake : Cake: Preheat your oven and prepare the chocolate cake mix according to the package directions (usually calling for water, oil, and eggs). Bake in a 9x13-inch baking pan (or the size specified on your cake mix box). Once the cake is done (a toothpick inserted into the center comes out clean), remove it from the oven and let it sit in the pan for about 10 minutes. Then, carefully turn the cake out onto a wire rack to cool completely. This is crucial for slicing and assembling.
3. Slice : Cake: Once the cake is completely cooled, carefully slice the cake horizontally in half to create two thin layers. You can use a long serrated knife or a cake leveler for this. Place one half of the cake back into the bottom of the original 9x13-inch pan.
4. Prepare : Creamy Filling: In a large mixing bowl, beat the 1 package softened cream cheese and 1 stick softened margarine (or butter) together with an electric mixer until smooth and creamy. Gradually add the 3 cups powdered sugar, beating until well combined and fluffy. Gently fold in the 1 container of thawed Cool Whip until just combined and the filling is light and airy.
5. Assemble : Filling: Spread the prepared creamy filling evenly over the cake layer already in the pan. Gently place the other cake layer on top of the filling, aligning it carefully.
6. Prepare : Chocolate Topping: In a medium bowl, take the 1 container of chocolate icing. Add 2 tablespoons

of milk and stir it up very well with a spoon or whisk until the icing is smooth and has a thinner, more pourable (but still spreadable) consistency.

7. Frost & : Chill: Evenly spread the thinned chocolate icing over the top of the assembled cake. Keep the cake in the fridge for at least 2-4 hours to allow the filling to set and the flavors to meld.
8. Serve: Once chilled, cut into squares and serve cold.

SWAPS & NOTES

Chocolate Cake Mix: Use your favorite brand and flavor of chocolate cake mix (Devil's food, dark chocolate, etc.).

Cream Cheese: Ensure it's completely softened to room temperature for a smooth, lump-free filling.

Full-fat cream cheese is recommended for richness.

Powdered Sugar (Filling): Sift to prevent lumps in the creamy filling.

TIPS FOR SUCCESS

Cool Cake Completely: This is the most crucial step!

Do not attempt to slice or fill a warm cake, or it will crumble and the filling will melt.

Softened Ingredients for Filling: Ensure cream cheese and margarine (or butter) are at room temperature for a smooth, lump-free filling.

Gently Fold Cool Whip: Overmixing Cool Whip can deflate it.

