

Hot Fudge Chocolate Pudding Cake: Gooney, Warm & Easy Dessert

Hot Fudge Chocolate Pudding Cake: Your New Favorite Gooney, Self-Saucing Dessert!



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 1 cup all-purpose flour (or plain flour)
- 1/2 cup white granulated sugar
- 1/4 cup cocoa powder (unsweetened, good quality for best flavor)
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk (any percentage milk works)
- 1/4 cup unsalted butter, melted
- 1 teaspoon pure vanilla extract
- 1/2 cup packed light brown sugar
- 3 tablespoons cocoa powder (unsweetened, *see notes below)
- 1-1/4 cups boiling water

Swaps and Notes:

Cocoa Powder: For both the cake and the sauce, I prefer unsweetened cocoa powder (like natural unsweetened cocoa powder, not Dutch-processed) as it provides a deep chocolate flavor without added sweetness, letting the sugars in the recipe do their job. Dutch-processed cocoa powder can be used but might slightly change the leavening action.

Milk: Any type of milk (dairy or non-dairy like almond milk) will work for the cake batter.

Butter: Unsalted butter is best, allowing you to control the salt content. If using salted butter, reduce the added salt in the cake portion.

Sugars for Sauce: The combination of white and brown sugar in the sauce layer is important. Brown

sugar adds depth and a slightly molasses-y flavor to the fudge.

Boiling Water: This is crucial! Ensure the water is truly boiling when you pour it over the top; this helps activate the sauce layer.

Instructions:

Preheat Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly grease a 9-inch square baking pan or dish. While preparing the cake, pre-boil water in a kettle so it's ready when needed for the sauce.

FOR THE CAKE:

Combine Dry Ingredients: In a large mixing bowl, combine the 1/2 cup granulated sugar, all-purpose flour, 1/4 cup cocoa powder (for cake), baking powder, and salt. Whisk these dry ingredients together until well combined.

Add Wet Ingredients: Add the milk, melted butter, and pure vanilla extract to the dry ingredients. Whisk until the batter is smooth and fairly lump-free.

Pour Batter: Pour the cake batter into the prepared 9-inch square baking pan or dish and spread it evenly to form the base layer.

FOR THE SAUCE:

Combine Sauce Sugars & Cocoa: In a separate small bowl, combine together the remaining 1/2 cup white granulated sugar, 1/2 cup packed light brown sugar, and the remaining 3 tablespoons cocoa powder (for sauce). Whisk well to combine these dry ingredients.

Sprinkle Over Batter: Evenly sprinkle this sugar-cocoa mixture directly over the top of the cake batter in the baking pan.

Pour Boiling Water: Slowly and carefully pour the 1-1/4 cups boiling water over the top of the sugar-cocoa mixture and the cake batter. **DO NOT STIR OR MIX THIS LAYER INTO THE BATTER. ALLOW THE WATER TO SIT ON TOP.** This is the magic step that creates the fudge sauce!

BAKING AND SERVING:

Bake: Place the baking pan in the preheated oven. Bake for 35 minutes, or until the cake portion on top is almost set and a toothpick inserted into the cake (avoiding the sauce layer) comes out mostly clean. The sauce underneath will still be liquid and bubbling.

Cool Slightly: Remove the cake from the oven. Allow it to cool for 15 minutes before serving. This allows the sauce to thicken slightly and the cake to set a bit more.

Serve & Enjoy: Serve warm in dessert dishes. As you spoon out each serving of cake, be sure to spoon the rich, warm hot fudge sauce from the bottom of the pan generously over the top of each serving.

It's divine with a scoop of vanilla ice cream or a dollop of whipped cream!

Notes:

Cocoa Powder Types: While unsweetened natural cocoa powder (like Hershey's regular cocoa) is generally used here and yields a dark, classic chocolate flavor, you can use Dutch-processed cocoa for an even darker color and slightly milder, less acidic chocolate flavor. Just be aware that Dutch-processed cocoa doesn't react with baking soda in the same way, but given the baking powder and vinegar, it should still work fine for the cake part. For the sauce, either is fine.

Tips for Success:

Accurate Measurements: Especially with the sauce ingredients, precise measurements are important for the proper sauce consistency.

DIRECTIONS

1. This pudding cake is surprisingly easy, letting the oven do most of the magic!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly grease a 9-inch square baking pan or dish. While preparing the cake, pre-boil water in a kettle so it's ready when needed for the sauce.
3. FOR THE CAKE:: Combine Dry Ingredients: In a large mixing bowl, combine the 1/2 cup granulated sugar, all-purpose flour, 1/4 cup cocoa powder (for cake), baking powder, and salt. Whisk these dry ingredients together until well combined.
4. Add : Wet Ingredients: Add the milk, melted butter, and pure vanilla extract to the dry ingredients. Whisk until the batter is smooth and fairly lump-free.
5. Pour : Batter: Pour the cake batter into the prepared 9-inch square baking pan or dish and spread it evenly to form the base layer.
6. FOR THE SAUCE:: Combine Sauce Sugars & Cocoa: In a separate small bowl, combine together the remaining 1/2 cup white granulated sugar, 1/2 cup packed light brown sugar, and the remaining 3 tablespoons cocoa powder (for sauce). Whisk well to combine these dry ingredients.
7. Sprinkle : Over Batter: Evenly sprinkle this sugar-cocoa mixture directly over the top of the cake batter in the baking pan.
8. Pour : Boiling Water: Slowly and carefully pour the 1-1/4 cups boiling water over the top of the sugar-cocoa mixture and the cake batter. DO NOT STIR OR MIX THIS LAYER INTO THE BATTER. ALLOW THE WATER TO SIT ON TOP. This is the magic step that creates the

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10. **Cool :** Slightly: Remove the cake from the oven. Allow it to cool for 15 minutes before serving. This allows the sauce to thicken slightly and the cake to set a bit more.
11. **Serve & : Enjoy:** Serve warm in dessert dishes. As you spoon out each serving of cake, be sure to spoon the rich, warm hot fudge sauce from the bottom of the pan generously over the top of each serving. It's divine with a scoop of vanilla ice cream or a dollop of whipped cream!
12. **Notes: Cocoa Powder Types:** While unsweetened natural cocoa powder (like Hershey's regular cocoa) is generally used here and yields a dark, classic chocolate flavor, you can use Dutch-processed cocoa for an even darker color and slightly milder, less acidic chocolate flavor. Just be aware that Dutch-processed cocoa doesn't react with baking soda in the same way, but given the baking powder and vinegar, it should still work fine for the cake part. For the sauce, either is fine.
13. **Tips for Success: Accurate Measurements:** Especially with the sauce ingredients, precise measurements are important for the proper sauce consistency.
14. **Do NOT :** Stir the Sauce Layer: This is the most crucial tip! Pouring the boiling water over the dry sauce ingredients without stirring is what allows the sauce to form beneath the cake as it bakes.
15. **Boiling : Water:** Make sure the water is truly boiling when you pour it on. This helps activate the magic!
16. **Serve : Warm:** This pudding cake is definitely best served warm, when the fudge sauce is gloriously gooey and hot.
17. **Rest : Time:** The 15-minute cooling time is important for the sauce to thicken slightly and for the cake to firm up before serving.
18. **Serving Suggestions and Pairings:** This Hot Fudge Chocolate Pudding Cake is pure comfort and indulgence. It's incredible on its own, but truly shines when paired with a cold complement. A generous scoop of vanilla bean ice cream melting into the warm fudge sauce is heavenly. A dollop of freshly whipped cream also works beautifully. A strong cup of coffee or a glass of milk would be perfect beverages. If you're a chocolate lover, you might also enjoy my These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession or my rich The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot!).
19. **Storage and Leftover Tips:** Leftover Hot Fudge Chocolate Pudding Cake can be stored, covered loosely with plastic wrap or in an airtight container, at room temperature for up to 2 days, or in the refrigerator for up to 4 days. The sauce will thicken considerably as it cools. To reheat, microwave individual portions for 30-60 seconds, or warm a larger portion in a low

oven (around 250°F/120°C) until the sauce is gooey again.

20. More Recipes You Will Love: If you loved the deep chocolate flavor and comforting nature of this pudding cake, here are a few more decadent and easy-to-love dessert recipes:
21. For a super quick no-bake chocolate fix, try my [This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings](#).
22. If you're into fun, easy treats, my [This S'mores Bark Is My Favorite No-Campfire Treat for Anytime Cravings](#) is a winner.
23. And for a delightful no-bake fall dessert that's creamy and spiced, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.
24. Final Thoughts: This Hot Fudge Chocolate Pudding Cake is a magical dessert that brings a smile to everyone's face. It's incredibly easy for the impressive results it delivers - a true self-saucing wonder that satisfies every chocolate craving. Give it a try, and prepare for pure, gooey chocolate bliss!
25. What's your favorite magical baking trick? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

SWAPS & NOTES

Dutch-processed cocoa powder can be used but might slightly change the leavening action.

Milk: Any type of milk (dairy or non-dairy like almond milk) will work for the cake batter.

Butter: Unsalted butter is best, allowing you to control the salt content.

If using salted butter, reduce the added salt in the cake portion.

TIPS FOR SUCCESS

Accurate Measurements: Especially with the sauce ingredients, precise measurements are important for the proper sauce consistency.

Do NOT Stir the Sauce Layer: This is the most crucial tip!

Pouring the boiling water over the dry sauce ingredients without stirring is what allows the sauce to form beneath the cake as it bakes.

Boiling Water: Make sure the water is truly boiling when you pour it on.

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

Original recipe: <https://chefmaniac.com/hot-fudge-chocolate-pudding-cake-gooey-warm-easy-dessert/>