

Decadent Hershey's Chocolate Cake with Cream Cheese Filling & Buttercream

Prepare to indulge in a chocolate lover's dream! This



OVEN
350°F

TIME
2 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups sugar
1-3/4 cups all-purpose flour
3/4 cup Hershey's Cocoa (unsweetened natural cocoa powder)
1-1/2 teaspoons baking powder
1-1/2 teaspoons baking soda
1 teaspoon salt
2 large eggs
1 cup milk (whole or 2%)
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water
1 cup cream cheese, softened (full-fat brick cream cheese recommended)
1/2 cup powdered sugar (confectioners' sugar)
1 teaspoon vanilla extract
1/2 cup butter, softened (1 stick, unsalted preferred)
1/2 cup cream cheese, softened (full-fat brick cream cheese recommended)
4 cups powdered sugar (confectioners' sugar)
2-4 tablespoons milk (as needed, for consistency)

Swaps and Notes:

Hershey's Cocoa: For this specific recipe, using Hershey's unsweetened natural cocoa powder is recommended as the leavening agents (baking soda reacting with natural cocoa) are balanced for it.

Dutch-processed cocoa may alter the texture.

Milk: Any dairy or non-dairy milk can be used for the cake and frosting. Whole milk will yield a richer result.

Vegetable Oil: Canola, sunflower, or any neutral-flavored oil works.

Boiling Water: This thins the batter and helps bloom the cocoa, intensifying the chocolate flavor and creating a super moist cake. Don't omit it!

Cream Cheese: Always use full-fat block cream cheese, softened to room temperature, for best results in both fillings. Whipped or spreadable cream cheese will not work.

Powdered Sugar: Sifting powdered sugar for the fillings is recommended to prevent lumps.

Butter for Buttercream: Unsalted butter allows you to control the salt content. Make sure it's softened, but not melted.

Vanilla Extract: Use pure vanilla extract for the best flavor.

Adjust Consistency (Buttercream): Add milk gradually to the buttercream until you reach a spreadable, pipeable consistency.

DIRECTIONS

1. While this cake has multiple components, each step is straightforward, leading to a stunning final result.
2. Preheat & : Prep Pans: Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round baking pans. Ensure they are thoroughly coated to prevent sticking. You can also line the bottoms with parchment paper for extra insurance.
3. Make the : Cake Batter: In a very large bowl, start by stirring together all the dry cake ingredients: sugar, all-purpose flour, Hershey's Cocoa, baking powder, baking soda, and salt. Use a whisk to ensure they're well combined. Add the wet ingredients: eggs, milk, vegetable oil, and vanilla extract. Beat the mixture on medium speed with an electric mixer for 2 minutes, scraping down the sides of the bowl as needed. Finally, carefully stir in the 1 cup of boiling water. The batter will be quite thin, which is normal for this recipe.
4. Bake the : Cakes: Pour the thin cake batter evenly into your prepared 9-inch round baking pans. Bake for 30-35 minutes, or until a wooden toothpick inserted into the center of the cakes comes out clean.
5. Cool : Cakes: Once baked, remove the pans from the oven and let the cakes cool in the pans for 10 minutes. This allows them to firm up slightly. After 10 minutes, carefully invert the cakes onto wire racks to cool completely. They must be entirely cool before you proceed with assembly, or your fillings will melt.
6. Prepare : Cream Cheese Filling: While the cakes cool, make the simple cream cheese filling. In a medium bowl, beat the 1 cup softened cream cheese, 1/2 cup powdered sugar, and 1 teaspoon vanilla extract with an

electric mixer until the mixture is smooth and creamy. Set aside.

7. **Prepare : Chocolate Cream Cheese Buttercream:** In a large bowl, using an electric mixer, beat the 1/2 cup softened butter and 1/2 cup softened cream cheese together until the mixture is light and fluffy, about 2-3 minutes. Gradually add the 3/4 cup Hershey's Cocoa and 4 cups powdered sugar, beating well after each addition until fully incorporated. Stir in the 2 teaspoons vanilla extract. Now, add the milk, 1 tablespoon at a time, beating until you achieve your desired smooth, spreadable consistency.
8. **Assembly:** Once the cake layers are completely cool, use a long, serrated knife to carefully cut each cake layer horizontally in half, creating a total of four cake layers. Place one cake layer on your serving plate or cake stand.
9. Spread one-third of the cream cheese filling evenly over this layer.
10. Place the second cake layer on top and spread with another one-third of the cream cheese filling.
11. Add the third cake layer and spread with the remaining one-third of the cream cheese filling.
12. Finally, top with the fourth cake layer.
13. Use an offset spatula or knife to frost the entire cake (top and sides) with the chocolate cream cheese buttercream. For a smooth finish, use a bench scraper around the sides.
14. **Chill & : Serve:** For best results and easier slicing, chill the cake in the refrigerator for at least 30 minutes to allow the fillings and frosting to set. Slice and serve this decadent delight!

SWAPS & NOTES

Hershey's Cocoa: For this specific recipe, using Hershey's unsweetened natural cocoa powder is recommended as the leavening agents (baking soda reacting with natural cocoa) are balanced for it.

Dutch-processed cocoa may alter the texture.

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

Original recipe: <https://chefmaniac.com/decadent-hersheys-chocolate-cake-with-cream-cheese-filling-buttercream/>

Milk: Any dairy or non-dairy milk can be used for the cake and frosting.

Whole milk will yield a richer result.