

## Decadent Hot Fudge Chocolate Pudding Cake - A Gooney, Indulgent Treat!

Decadent Hot Fudge Chocolate Pudding Cake: A Chocolate Lover's Dream!



**OVEN**  
**350°F**

**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder, divided
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/4 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup brown sugar
- 1 3/4 cups hot water

How to Make Hot Fudge Chocolate Pudding Cake:

1. Preheat the Oven:

Set your oven to 350°F (175°C).

Grease a 9x13-inch baking dish with butter or nonstick spray.

2. Mix the Dry Ingredients:

In a large bowl, whisk together: Flour? Granulated sugar? 1/4 cup cocoa powder? Baking powder? Salt

3. Add the Wet Ingredients:

Pour in milk, vegetable oil, and vanilla extract.

Stir until just combined (don't overmix!).

4. Pour the Batter into the Baking Dish:

Spread the batter evenly into the prepared baking dish.

5. Sprinkle the Brown Sugar & Cocoa Powder:

Sprinkle 1 cup brown sugar and the remaining 1/4 cup cocoa powder evenly over the batter.

**6. Add the Hot Water (Magic Step!):**

Carefully pour 1 3/4 cups hot water over the top of the batter.

Do NOT stir! The water will sink through, creating a hot fudge sauce as the cake bakes.

**7. Bake Until Set:**

Place in the oven and bake for 35-40 minutes, or until the top looks set and firm but the bottom is still gooey.

**8. Cool Slightly & Serve:**

Let the cake rest for 5-10 minutes before serving.

Spoon into bowls, making sure to scoop up some of the warm, gooey fudge sauce from the bottom.

Serving Suggestions:

Pro Tips for the Best Hot Fudge Cake:

Fun Variations to Try:

FAQs About Hot Fudge Chocolate Pudding Cake:

## DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C).
2. Grease a 9x13-inch baking dish with butter or nonstick spray.
3. Mix the Dry Ingredients: In a large bowl, whisk together: ? Flour? Granulated sugar? 1/4 cup cocoa powder? Baking powder? Salt
4. Add the Wet Ingredients: Pour in milk, vegetable oil, and vanilla extract.
5. Stir until just combined (don't overmix!).
6. Pour the Batter into the Baking Dish: Spread the batter evenly into the prepared baking dish.
7. Sprinkle the Brown Sugar & Cocoa Powder: Sprinkle 1 cup brown sugar and the remaining 1/4 cup cocoa powder evenly over the batter.
8. Add the Hot Water (Magic Step!): Carefully pour 1 3/4 cups hot water over the top of the batter.
9. Do NOT stir! The water will sink through, creating a hot fudge sauce as the cake bakes.
10. Bake Until Set: Place in the oven and bake for 35-40 minutes, or until the top looks set and firm but the bottom is still gooey.
11. Cool Slightly & Serve: Let the cake rest for 5-10 minutes before serving.
12. Spoon into bowls, making sure to scoop up some of the warm, gooey fudge sauce from the bottom.
13. Serving Suggestions: This hot, melty chocolate pudding cake is best served with:
14. ? Vanilla Ice Cream - The perfect contrast to the warm, fudgy sauce.? Chocolate Shavings - For extra chocolate decadence! ? Coffee or Espresso - A rich

pairing to balance the sweetness.? Fresh Berries - Strawberries or raspberries add a tangy twist.? Cold Milk - Classic and comforting!

15. Pro Tips for the Best Hot Fudge Cake: ? Don't Skip the Hot Water - This is what creates the self-saucing magic!? Use Good Quality Cocoa - A rich, dark cocoa powder makes the flavor deeper.? For Extra Chocolatey Goodness - Add ½ cup of chocolate chips to the batter.? Want a Mocha Twist? - Replace ½ cup of hot water with brewed coffee for a hint of espresso flavor.? Make It Extra Goopy - Bake on the lower end of the time range (35 minutes) for a more molten center.
16. Fun Variations to Try: ? Chocolate Banana Pudding Cake - Add mashed banana to the batter for a fruity twist.? Peanut Butter Chocolate Fudge Cake - Swirl peanut butter into the batter before baking.? Black Forest Fudge Cake - Add cherry pie filling for a chocolate-cherry combo!? Mexican Hot Chocolate Cake - Mix in a pinch of cinnamon and cayenne pepper for a spicy kick.
17. FAQs About Hot Fudge Chocolate Pudding Cake: Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 3 days. Reheat in the microwave for a warm, gooey texture!
18. Q: Can I make this ahead of time?A: Yes! While best fresh, you can bake it and reheat portions as needed.
19. Q: Can I make this in individual ramekins?A: Absolutely! Bake at 350°F (175°C) for 20-25 minutes in small ramekins.
20. Q: Can I freeze this cake?A: Yes! Freeze in an airtight container for up to 2 months. Reheat in the oven or microwave.
21. The Ultimate Comfort Dessert!: This Hot Fudge Chocolate Pudding Cake is a warm, comforting, and incredibly chocolatey dessert that practically makes itself. With a soft cake on top and a gooey fudge sauce underneath, every bite is a dream for chocolate lovers.
22. Whether you're making it for a cozy night in, a dinner party, or just a well-deserved treat, this cake never disappoints.
23. Try it out and let me know-what's your favorite way to enjoy hot fudge cake? Drop a comment and share your delicious ideas! ???

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

Original recipe: <https://chefmaniac.com/decadent-hot-fudge-chocolate-pudding-cake-a-gooey-indulgent-treat/>