

## Ultimate Chocolate Ding Dong Cake: Easy Box Mix Recipe with Creamy Filling

If you grew up with a sweet tooth, the classic



**TIME**  
30-35 min

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ChefManiac

### INGREDIENTS

List Component Ingredient Quantity

### DIRECTIONS

1. instructions.
2. Cream : Filling
3. Heavy : Cream 1 cup Must be cold for whipping. Powdered Sugar 1/2 cup Also known as confectioners' sugar. Vanilla Extract 1 tsp Use a good quality extract for the best flavor.
4. Marshmallow : Layer
5. Marshmallow : Fluff 1 cup For the classic "cream" texture. Cornstarch 1 tsp Helps stabilize the fluff. Water... 1/2 cup To thin the fluff slightly.
6. Chocolate : Ganache
7. Semi-: Sweet Chocolate Chips 1 cup Quality matters here! Butter 2 tsp Unsalted is preferred. Heavy Cream... 1/2 cup For a pourable, glossy ganache.
8. Export to : Sheets
9. Swaps and : Notes
10. While a standard
11. devil's food or dark chocolate mix
12. is best for authenticity, you can easily swap it for a red velvet or even a yellow cake mix for a fun twist.
13. If you prefer a richer, slightly less sweet topping, swap the semi-sweet chips for
14. dark chocolate chips
15. . If you need a quick alternative, use
16. canned chocolate frosting
17. , warmed slightly in the microwave to a pourable consistency.
18. If you don't have marshmallow fluff, you can substitute with a standard

19. cream cheese frosting
20. , but the texture won't be as true to the original Ding Dong.
21. Gluten-: Free:
22. Easily make this gluten-free by using a
23. gluten-free chocolate cake mix
24. . The rest of the recipe remains the same!
25. Steps for the : Chocolate Ding Dong Cake

## SWAPS & NOTES

Cake Chocolate Cake Mix 1 box Use your favorite brand. Eggs, Oil, Water As directed Follow the box instructions.

Cream Filling Heavy Cream 1 cup Must be cold for whipping. Powdered Sugar  $\frac{1}{2}$  cup Also known as confectioners' sugar. Vanilla Extract 1 tsp Use a good quality extract for the best flavor.

Marshmallow Layer Marshmallow Fluff 1 cup For the classic "cream" texture. Cornstarch 1 tbsp Helps stabilize the fluff. Water... cup To thin the fluff slightly.

Chocolate Ganache Semi-Sweet Chocolate Chips 1 cup Quality matters here! Butter 2 tbsp Unsalted is preferred. Heavy Cream... cup For a pourable, glossy ganache.

## TIPS FOR SUCCESS

Completely Cool Cake: This is the most critical step.

If the cake is even slightly warm, the cream filling and marshmallow will melt and ooze out.

Cold Cream: Ensure your heavy cream and your mixing bowl are cold before whipping.

This helps the cream whip up faster and hold stiff peaks.

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

Original recipe: <https://chefmaniac.com/ultimate-chocolate-ding-dong-cake-easy-box-mix-recipe-with-creamy-filling/>