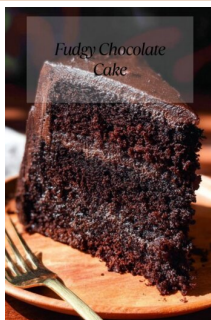


## Bake the Best-Ever Chocolate Cake: Extra-Moist and Fudgy Layers Made Simple

The Ultimate Fudgy Chocolate Cake: Your New Go-To Recipe for Moist, Decadent Layers



**TIME**  
**30 to 35 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Cake:

For the Frosting:

Swaps and Notes:

**Coffee is Key (but Optional):** Using hot brewed coffee instead of hot water will truly take the chocolate flavor to another level. The cake won't taste like coffee, but it will taste richer. If you prefer not to use it, hot water works fine.

**Dairy-Free Swap:** You can easily make this cake dairy-free by swapping the whole milk for an equal amount of unsweetened almond or soy milk, and using a plant-based butter substitute and plant-based heavy cream for the frosting.

**Oil vs. Butter:** This recipe uses oil for maximum moisture. Substituting with melted butter will change the texture, resulting in a slightly less fudgy and more traditional cake crumb.

Directions:

**Prep the Pans and Oven:** Preheat your oven to 175°C (350°F). Grease two 8-inch round cake pans and line the bottoms with parchment paper to ensure an easy release.

**Combine Dry Ingredients:** Grab a large bowl and sift together the flour, cocoa powder, baking powder, baking soda, and salt. Gently whisk to combine evenly.

**Mix Wet Ingredients:** In a separate bowl, whisk together the sugar, room temperature eggs, oil, and vanilla extract until smooth. Pour in the milk and

mix again.

**Form the Batter:** Gradually add the dry ingredients into the wet mixture, stirring until just combined.

The batter will be thick.

**Add the Hot Liquid:** Slowly pour in the hot water or brewed coffee. Mix until the batter is smooth-it will be quite thin, which is exactly what you want for a fudgy cake.

**Bake:** Divide the batter evenly between your two prepared cake pans. Bake for 30 to 35 minutes. Test for doneness by inserting a toothpick into the center; it should come out with a few moist crumbs.

**Cool:** Let the cakes cool in the pans for about ten minutes, then turn them out onto a wire rack to finish cooling completely. The cakes must be fully cooled before frosting.

**Make the Frosting:** In a large bowl, beat the softened butter until creamy. Add the cocoa powder and mix until fully incorporated. Gradually add the powdered sugar, alternating with the heavy cream, until the frosting is light and fluffy. Mix in the vanilla and a pinch of salt.

**Assemble and Serve:** Place one cake layer on your serving plate. Spread a thick, even layer of frosting over the top. Gently set the second cake layer on top and use the remaining frosting to cover the top and sides of the entire cake. Slice and enjoy your homemade masterpiece!

**Tips for Success:**

**Room Temperature Ingredients:** Always use room temperature eggs and milk. This allows them to emulsify better with the fat (oil) and sugar, resulting in a lighter, more uniform crumb.

**Do Not Overbake:** This is the most crucial step for a fudgy cake. Start checking at 30 minutes. An overbaked cake is a dry cake!

**Sift Your Dry Ingredients:** Especially the cocoa powder and powdered sugar. This prevents lumps and ensures the smoothest cake and frosting texture.

**Serving Suggestions and Pairings:**

**A Scoop of Vanilla Bean Ice Cream:** The cold, creamy vanilla is the perfect contrast to the warm, dense chocolate.

**Fresh Berries:** A handful of raspberries or strawberries adds a bright, tart contrast that cuts through the richness.

**A Cold Glass of Milk:** The classic pairing never fails.

**Coffee:** Enjoy a slice with a strong cup of black coffee or an espresso for a grown-up treat. For a fun, dessert-inspired pairing, you could also serve it with a glass of The Slippery Drank, if you're looking for something sweet.

**Nutritional Information (Per Serving):**

#### Storage and Leftover Tips:

**Room Temperature:** If kept covered in a cake dome or airtight container, the cake will stay moist for 2 to 3 days at room temperature. The oil in the recipe helps prevent drying out.

**Refrigerated:** For longer storage, cover and refrigerate for up to 5 days. Let individual slices come up to room temperature for 15-20 minutes before serving for the best texture.

**Freezing:** You can freeze the unfrosted cake layers wrapped tightly in plastic wrap for up to 3 months. Thaw overnight in the refrigerator before frosting and serving.

#### More Recipes You Will Love:

For an equally decadent dessert, try [The Best Peanut Butter Brownies I've Ever Made \(And I've Made a Lot\)](#).

If you love the flavor of banana and chocolate, don't miss [This Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas](#).

For a fun, no-bake treat that captures the joy of baking without the oven, make [These Chocolate Chip Cookie Dough Brownie Bombs are My Favorite Sweet Obsession](#).

Looking for another great fall dessert? Try [This Pumpkin Delight Dessert is My Favorite No-Bake Fall Treat](#).

## DIRECTIONS

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10. Tips for Success: Room Temperature Ingredients: Always use room temperature eggs and milk. This allows them to emulsify better with the fat (oil) and sugar, resulting in a lighter, more uniform crumb.
11. Do Not : Overbake: This is the most crucial step for a fudgy cake. Start checking at 30 minutes. An overbaked cake is a dry cake!
12. Sift : Your Dry Ingredients: Especially the cocoa powder and powdered sugar. This prevents lumps and ensures the smoothest cake and frosting texture.
13. Serving Suggestions and Pairings: This rich cake is fantastic on its own, but a simple accompaniment can elevate the experience.
14. A Scoop of : Vanilla Bean Ice Cream: The cold, creamy vanilla is the perfect contrast to the warm, dense chocolate.
15. Fresh : Berries: A handful of raspberries or strawberries adds a bright, tart contrast that cuts through the richness.
16. A Cold : Glass of Milk: The classic pairing never fails.
17. Coffee: Enjoy a slice with a strong cup of black coffee or an espresso for a grown-up treat. For a fun, dessert-inspired pairing, you could also serve it with a glass of The Slippery Drank, if you're looking for something sweet.
18. Nutritional Information (Per Serving): Disclaimer: This is an estimated nutritional breakdown for one slice (assuming 16 slices) and can vary based on specific ingredient brands and serving sizes.
19. Export to : Sheets
20. Storage and Leftover Tips: This cake stores beautifully.
21. Room : Temperature: If kept covered in a cake dome or airtight container, the cake will stay moist for 2 to 3 days at room temperature. The oil in the recipe helps prevent drying out.
22. Refrigerated: For longer storage, cover and refrigerate for up to 5 days. Let individual slices come up to room temperature for 15-20 minutes before serving for the best texture.
23. Freezing: You can freeze the unfrosted cake layers wrapped tightly in plastic wrap for up to 3 months. Thaw overnight in the refrigerator before frosting and serving.
24. More Recipes You Will Love: If you have a sweet tooth like me, you'll definitely want to check out these other favorites:
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## SWAPS & NOTES

All-purpose flour 2 cups Unsweetened cocoa powder 3/4 cup Use good quality for best flavor.

Baking powder 2 teaspoons Baking soda 1 teaspoon Salt 1/2 teaspoon Essential for balancing sweetness.

Granulated sugar 2 cups Large eggs 2 At room temperature.

Vegetable oil 1/2 cup Or other neutral oil like canola.

### TIPS FOR SUCCESS

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Sift Your Dry Ingredients: Especially the cocoa powder and powdered sugar .

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

Original recipe: <https://chefmaniac.com/bake-the-best-ever-chocolate-cake-extra-moist-and-fudgy-layers-made-simple/>