

The Ultimate Chocolate Overload Explosion Cake Recipe

unsweetened cocoa powder (high quality makes a difference!)



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake Layers:

- 1 3/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder (high quality makes a difference!)
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 2 cups granulated sugar
- 2 large eggs (room temperature)
- 1 cup whole milk
- 1/2 cup vegetable oil
- 2 tsp vanilla extract
- 1 cup boiling water

For the Ice Cream Layer:

- 1 pint chocolate ice cream (softened slightly)

For the Ganache Topping:

- 1 cup semi-sweet chocolate chips
- 1/2 cup heavy cream

For the Explosion Toppings:

- 1 cup mini chocolate chips
- 1 cup crushed Oreos
- 1/2 cup chopped chocolate candy bars (like Snickers or Twix)
- Chocolate sauce (for drizzling)

DIRECTIONS

1. Prepare the Cake Layers: Preheat your oven to 350°F. Grease and line two 9-inch round cake pans with parchment paper. In a large bowl, sift together the flour, cocoa, baking powder, baking soda, and salt. Add the sugar, eggs, milk, oil, and vanilla. Mix until smooth.
2. The : Secret Step: Stir in the boiling water last. The batter will be very thin, but this is what creates that signature moist crumb that stays soft even after being in the freezer. Divide the batter and bake for 30-35 minutes. Let them cool completely-this is vital so the ice cream doesn't melt on contact!
3. Assemble the Ice Cream Layer: Line a 9-inch pan with plastic wrap. Spread your softened chocolate ice cream into the pan and smooth the top. Freeze for 2-3 hours until solid.
4. Make the Ganache: Heat the heavy cream until simmering, then pour it over your chocolate chips. Let it sit for 3 minutes before whisking into a glossy, dark liquid.
5. The Grand Assembly: Place one cake layer on your serving plate. Spread a thin layer of ganache (it acts like "glue"). Place the frozen ice cream disc on top, then the second cake layer. Pour the remaining ganache over the top, letting it drip down the sides.
6. Add the "Explosion": While the ganache is still wet, pile on the crushed Oreos, candy bars, and mini chips. Drizzle with extra sauce. Freeze for at least one more hour to set.

SWAPS & NOTES

The Flour: You can swap all-purpose for a 1:1 gluten-free baking blend if needed.

The Sugar: If you want a deeper flavor, you can use 1 cup granulated and 1 cup light brown sugar.

The Ice Cream: While chocolate ice cream is the standard here, you could use vanilla or even a swirl flavor.

If you love no-bake frozen textures, check out this easy ice cream sandwich cake for more inspiration.

TIPS FOR SUCCESS

Don't Rush the Cooling: If the cake layers are even slightly warm, your ice cream layer will turn into a puddle.

Quality Cocoa: Since chocolate is the star, use a Dutch-processed cocoa for a darker, richer color and flavor.

Hot Knife: When you are ready to serve, dip your knife in hot water and wipe it dry between slices for clean, professional cuts.

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

Original recipe: <https://chefmaniac.com/the-ultimate-chocolate-overload-explosion-cake-recipe/>