

The Ultimate Hot Fudge Chocolate Pudding Cake: A Magic One-Pan Dessert

Hot Fudge Chocolate Pudding Cake



OVEN
350°F

TIME
35 to 40 min

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INGREDIENTS

The Batter:

All-Purpose Flour: 1 cup

Granulated Sugar: 2/3 cup

Unsweetened Cocoa Powder: 1/4 cup

Baking Powder: 2 tsp

Salt: 1/4 tsp

Milk: 1/2 cup (Whole milk works best for richness)

Melted Butter: 2 tbsp

Vanilla Extract: 1 tsp

Chopped Nuts (Optional): 1/2 cup (Walnuts or pecans)

The Topping & Sauce:

Brown Sugar: 3/4 cup (packed)

Hot Water: 1 3/4 cup

DIRECTIONS

- Step 1: Preheat:** Preheat your oven to 350°F (175°C). While the oven warms up, ensure your 9-inch square baking pan is ready. You don't even need to grease it!
- Step 2: Mix the Batter:** In a medium-sized mixing bowl, whisk together the flour, granulated sugar, 1/4 cup cocoa powder, baking powder, and salt. Once combined, stir in the milk, melted butter, and vanilla extract. The batter will be quite thick-almost like a soft cookie dough. If you're using nuts, fold them in now. Spread the batter evenly into the bottom of your ungreased pan.
- Step 3: Prepare the Topping:** In a separate small bowl, mix the 3/4 cup brown sugar and the remaining 1/4 cup cocoa powder. Stir until there are no large clumps of cocoa. Sprinkle this mixture evenly over the top of the raw batter in the pan. It will look like a lot of dry powder, but trust the process!
- Step 4: The Magic Pour:** Carefully pour the 1 3/4 cups of hot water over the entire surface. Do not stir! This is the most important part. The water will sit on top of the sugar and cocoa. As it bakes, the water will sink through, carrying the sugar and cocoa with it to form the fudge layer at the bottom.
- Step 5: Bake:** Place the pan in the oven and bake for 35 to 40 minutes. The top should be set and look like a finished cake, while the inside will be bubbly and molten.

SWAPS & NOTES

Dairy-Free: You can easily swap the milk for almond or oat milk and use a vegan butter substitute or coconut oil.

Sugar: I prefer light brown sugar for the topping because it adds a subtle molasses flavor, but dark brown sugar works if you want an even richer, deeper sauce.

The Water: Ensure the water is very hot (steaming, but not necessarily boiling).

This is the "engine" that creates the steam and dissolves the cocoa/sugar mixture into a sauce.

TIPS FOR SUCCESS

Don't Overbake: If you leave it in too long, the sauce will get absorbed into the cake.

You want it to be a bit jiggly when you pull it out.

Pour Gently: When adding the hot water, pour it over the back of a spoon to help distribute the steam so you don't create a "crater" in the batter.

Let it Sit: Allow the cake to rest for 5-10 minutes after taking it out of the oven.

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

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