

Triple Chocolate Temptation: The Ultimate Decadent Explosion of Choco Bliss

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OVEN
350°F

TIME
30-35 min

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INGREDIENTS

1½ cups all-purpose flour: The sturdy base for our cake.

1½ cups granulated sugar: For that perfect level of sweetness.

¾ cup unsweetened cocoa powder: Use a high-quality Dutch-processed cocoa for the darkest color.

1½ tsp baking soda & 1 tsp baking powder: Our lifting agents.

1 tsp salt: Essential to balance the sugar and enhance the chocolate.

2 large eggs: Room temperature is best for even mixing.

1 cup whole milk: Adds richness to the crumb.

½ cup vegetable oil: Keeps the cake moist for days.

2 tsp vanilla extract: To round out the flavors.

1 cup boiling water: The secret to a smooth, aerated batter.

1 cup semi-sweet chocolate chips: For those melty "triple chocolate" pockets.

8 oz dark chocolate, chopped: For the luxurious ganache topping.

DIRECTIONS

- 1. Prep the : Station:** Preheat your oven to 350°F (175°C). Grease your cake pan (9x13 inch or two 8-inch rounds) or line it with parchment paper to ensure easy removal.
- 2. Mix : Dry Ingredients:** In a large mixing bowl, whisk together the flour, sugar, cocoa powder, baking soda, baking powder, and salt until no lumps remain.
- 3. Combine : Wet Ingredients:** Add the eggs, whole milk, vegetable oil, and vanilla extract. Mix with a hand mixer or whisk until just combined.
- 4. The "Bloom" Step:** Slowly pour in the boiling water. The batter will become very thin—don't panic! This is exactly what we want for a moist crumb.
- 5. Add the : Texture:** Gently fold in the semi-sweet chocolate chips.
- 6. Bake:** Pour the batter into your prepared pan. Bake for 30-35 minutes. You'll know it's ready when a toothpick inserted into the center comes out clean or with just a few moist crumbs.
- 7. Cooling:** Allow the cake to cool completely in the pan. A warm cake will melt the ganache too quickly.
- 8. The : Ganache:** Place your chopped dark chocolate in a microwave-safe bowl. Heat in 30-second intervals, stirring in between, until it is completely smooth and glossy.
- 9. The : Finish:** Pour that liquid gold over the cooled cake. Let it set for 10-15 minutes before slicing.

SWAPS & NOTES

Dairy-Free: You can swap the whole milk for unsweetened almond or oat milk.

Just ensure your chocolate chips are dairy-free as well.

Gluten-Free: A 1:1 gluten-free baking flour works well here, though the texture may be slightly denser.

Coffee Boost: Replace the 1 cup of boiling water with 1 cup of strong, hot coffee.

TIPS FOR SUCCESS

Don't Overmix: Once you add the flour, mix until just combined.

Overworking the gluten can lead to a tough cake.

Quality Matters: Since chocolate is the star, use the best cocoa powder and dark chocolate you can afford.

The Toothpick Test: Check the cake at the 30-minute mark.

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

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