

Pomegranate Chocolate Fudge Cake - Rich, Decadent & Beautiful

Pomegranate Chocolate Fudge Cake Recipe

OVEN
350°F

TIME
2 min

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INGREDIENTS

For the Chocolate Cake:

- 1½ cups all-purpose flour
- 1½ cups granulated sugar
- ¾ cup unsweetened cocoa powder
- 1½ teaspoons baking soda
- ¾ teaspoon baking powder
- 1 teaspoon salt
- 1 cup milk
- ½ cup vegetable oil
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup boiling water

For the Fudge Frosting:

- ½ cup unsalted butter, softened
- ½ cup unsweetened cocoa powder
- 3 cups powdered sugar
- ... cup milk

For the Ganache:

- ½ cup heavy cream
- 4 ounces dark chocolate, chopped

For Topping:

- Fresh pomegranate arils
- Cocoa powder for dusting

DIRECTIONS

1. Prepare the Oven and Pan: Preheat your oven to 350°F (175°C).
2. Grease a 9x13-inch baking pan.
3. Mix the Dry Ingredients: In a large bowl whisk together:
4. Flour
5. Sugar
6. Cocoa powder
7. Baking soda
8. Baking powder
9. Salt
10. Add the Wet Ingredients: Add milk, vegetable oil, eggs, and vanilla extract.
11. Beat on medium speed for about 2 minutes until the batter is smooth.
12. Add the Boiling Water: Slowly stir in the boiling water.
13. The batter will become thin, which helps produce a moist cake.
14. Bake the Cake: Pour the batter into the prepared pan.
15. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
16. Allow the cake to cool completely.
17. Prepare the Fudge Frosting: In a mixing bowl beat the softened butter until creamy.
18. Gradually add cocoa powder and powdered sugar, alternating with milk and vanilla extract.
19. Beat until the frosting becomes smooth and fluffy.
20. Frost the Cake: Spread the fudge frosting evenly across the cooled cake.
21. Make the Ganache: Heat the heavy cream until just simmering.
22. Pour it over the chopped dark chocolate and let sit for a few minutes.
23. Whisk until smooth and glossy.
24. Add the Ganache Layer: Pour the ganache over the frosted cake and gently spread it to create a shiny chocolate layer.
25. Decorate: Sprinkle fresh pomegranate arils over the ganache and lightly dust with cocoa powder.

SWAPS & NOTES

This recipe is flexible and easy to customize.

Milk alternatives: Buttermilk can be used instead of regular milk for a slightly tangy flavor.

Chocolate options: Semi-sweet chocolate can replace dark chocolate in the ganache.

Fruit variations: Raspberries or cherries can substitute for pomegranate if desired.

TIPS FOR SUCCESS

This ensures the richest chocolate flavor.

Cool the cake completely before frosting.

This helps it spread smoothly without melting the frosting layer.

Add pomegranate just before serving.

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

Original recipe: <https://chefmaniac.com/pomegranate-chocolate-fudge-cake-rich-decadent-beautiful/>