

## Samoa Cake Recipe with Caramel Frosting, Toasted Coconut, and Hot Fudge

1 1/2 cups semi-sweet chocolate chips



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the cake:

- 1 1/2 cups semi-sweet chocolate chips
- 1/2 cup butter, softened
- 1 package light brown sugar, 16 ounces
- 3 large eggs
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 container sour cream, 8 ounces
- 1 teaspoon vanilla extract
- 1 cup hot water

For the caramel frosting:

- 3/4 cup butter, 1 1/2 sticks
- 1/4 cup jarred caramel sauce
- 3 cups powdered sugar
- 1 1/2 to 2 tablespoons heavy cream or milk

For the toppings:

- 1 1/2 cups sweetened shredded coconut, toasted
- Caramel sauce
- Hot fudge sauce

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F. Grease and flour a Bundt pan well, or use baking spray.
2. Melt the chocolate: Place the chocolate chips in a microwave-safe bowl and heat in 20-second intervals, stirring in between, until smooth.
3. Set aside.
4. Cream the butter and sugar: Using an electric mixer, beat the butter and brown sugar together until well blended and fluffy, about 5 minutes.
5. Add the eggs and chocolate: Beat in the eggs one at a time.
6. Then beat in the melted chocolate just until blended.
7. Add the dry ingredients and sour cream: In a separate bowl, sift together the flour, baking soda, and salt.
8. Add the flour mixture to the batter, alternating with the sour cream, beating on low speed just until blended after each addition.
9. Add the hot water and vanilla: With the mixer on low speed, slowly add the hot water.
10. Stir in the vanilla extract.
11. Bake: Pour the batter into the prepared Bundt pan.
12. Bake for 55 to 60 minutes, or until a wooden pick inserted into the center comes out clean.
13. Cool the cake: Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely.

### SWAPS & NOTES

into a gorgeous Bundt-style dessert that feels both nostalgic and extra special.

This is the kind of cake that makes an entrance.

The chocolate cake base is rich and moist, the caramel frosting adds a creamy sweetness, and the toasted coconut, caramel drizzle, and hot fudge sauce make every slice feel like a full dessert experience.

It is indulgent, eye-catching, and exactly the sort of recipe that works for birthdays, potlucks, holidays, and any moment when a plain cake just will not do.

### TIPS FOR SUCCESS

Grease the Bundt pan thoroughly so the cake releases cleanly, especially since this is a rich batter.

Do not overmix once the flour goes in.

Mix just until combined so the cake stays tender.

Let the cake cool completely before frosting, or the caramel frosting may soften too much and slide.

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

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