

How to Bake a Rich and Decadent Chocolate Fudge Cake That Melts in Your Mouth

If you're a chocolate lover, prepare to be amazed by this



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 1 3/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 2 cups granulated sugar
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 large eggs
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup hot water (or hot coffee for a deeper flavor)
- 1/2 cup unsalted butter
- 1 cup semi-sweet chocolate chips
- 2 cups powdered sugar
- 1/4 cup cocoa powder
- 1/4 cup heavy cream (plus more as needed)
- 1 teaspoon vanilla extract

Pinch of salt

Instructions:

Preheat and Prepare Pans: Preheat your oven to 350°F (175°C). Grease and line two 9-inch round cake pans with parchment paper.

Mix Dry Ingredients: In a large mixing bowl, sift together the flour, cocoa powder, sugar, baking soda, baking powder, and salt.

Combine Wet Ingredients: In another bowl, whisk

together the eggs, buttermilk, vegetable oil, and vanilla extract until smooth.

Create the Batter: Gradually add the wet ingredients to the dry ingredients, mixing until combined. Stir in the hot water or coffee until the batter is smooth and slightly thin.

Bake the Cakes: Divide the batter evenly between the prepared pans. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Let the cakes cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.

Make the Frosting: In a medium saucepan, melt the butter and chocolate chips over low heat, stirring until smooth.

Remove from heat and whisk in the powdered sugar, cocoa powder, heavy cream, vanilla, and salt. If the frosting is too thick, add more cream, a tablespoon at a time, until spreadable.

Assemble the Cake: Place one cake layer on a serving plate and spread a generous layer of frosting on top.

Add the second cake layer and cover the entire cake with frosting, smoothing it with a spatula. For extra flair, swirl the frosting or pipe decorative edges.

Serve and Enjoy: Slice and serve your rich and decadent chocolate fudge cake. Pair it with a scoop of vanilla ice cream or a drizzle of caramel for an extra indulgent experience.

Tips for Baking the Perfect Chocolate Fudge Cake:

Room Temperature Ingredients: Ensure eggs and buttermilk are at room temperature for a smoother batter and even baking.

Enhance the Chocolate Flavor: Use hot coffee instead of water for a deeper, more complex chocolate taste.

Decorating Ideas: Top with chocolate shavings, fresh berries, or a sprinkle of sea salt for a gourmet finish.

Why This Cake is a Must-Try:

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14. **Why This Cake is a Must-Try:** This chocolate fudge cake is the definition of decadence. It's perfect for birthdays, anniversaries, or just when you need a little extra indulgence in your life. Moist, rich, and topped with a velvety frosting, it's a dessert that will have everyone asking for seconds (and the recipe!).
15. **Did you bake this cake?** Share your thoughts in the comments, and don't forget to pass the recipe along to fellow chocolate lovers. Follow me for more recipes that bring joy to your kitchen!

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

Original recipe: <https://chefmaniac.com/how-to-bake-a-rich-and-decadent-chocolate-fudge-cake-that-melts-in-your-mouth/>