

Hershey's Chocolate Cake Meets Cream Cheese Filling: A Match Made in Dessert Heaven

Hershey's Chocolate Cake with Cream Cheese Filling



OVEN
350°F

TIME
2 min

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INGREDIENTS

You'll Need

For the Cream Cheese Filling: 8 oz cream cheese , softened ½ cup powdered sugar 1 tsp vanilla extract 2 cups heavy cream , whipped to soft peaks:

DIRECTIONS

1. Step-by-: Step: How I Made It
2. Make the : Cake Layers
3. I started by preheating my oven to 350°F (175°C) and prepping two 9-inch round cake pans-greased, floured, and lined with parchment circles for good measure.
4. In a large mixing bowl, I whisked together the flour, sugar, cocoa, baking powder, baking soda, and salt. Then I added the eggs, milk, oil, and vanilla and beat everything on medium speed for 2 minutes until smooth.
5. Finally, I stirred in the hot coffee, which thinned the batter but gave it that rich, almost fudge-like depth.
6. I divided the batter evenly between the two pans and baked for 30-35 minutes, until a toothpick came out clean. After letting the cakes cool in the pans for 10 minutes, I turned them out onto wire racks and let them cool completely.
7. Make the : Cream Cheese Filling
8. While the cakes cooled, I whipped the softened cream cheese with powdered sugar and vanilla until smooth. Then I gently folded in the whipped heavy cream in batches until the mixture was light, fluffy, and spoon-licking good.
9. This filling isn't overly sweet, which makes it a perfect contrast to the rich chocolate layers.
10. Assemble the : Cake
11. Once the cakes were cool, I spread a generous layer of the cream cheese filling between them. Then I used the rest to frost the top and sides of the cake-keeping it rustic and swirly with a spatula.

12. You can absolutely use more filling or make a thinner layer if you prefer more balance, but I like a nice, thick center of creaminess.

TIPS FOR SUCCESS

Don't skip the coffee -it intensifies the chocolate flavor without making it taste like coffee.

Use room temperature cream cheese so it blends smoothly with the sugar.

Whip the cream separately before folding into the cream cheese to avoid overmixing.

Chill the cake before serving -it slices cleaner and tastes even better after a couple hours in the fridge.

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

Original recipe: <https://chefmaniac.com/hersheys-chocolate-cake-meets-cream-cheese-filling-a-match-made-in-dessert-heaven/>