



Blackout Chocolate Cake with Chocolate Pudding

 2,5h  2 Servings

This iconic Brooklyn cake layers chocolate on chocolate on chocolate—that's why it's the blackout! The moist chocolate cake is spread with a thick layer of pudding that we then cover with a layer of crispy baked chocolate crumbs. We've got you covered!

WHAT WE SEND

- 3 oz vanilla pudding mix ²
- 2 (¾ oz) unsweetened cocoa powder
- ¼ oz espresso powder
- 2 (6 oz) chocolate cake mix ^{1,2,3,4}

WHAT YOU NEED

- ¾ cup milk ²
- 2 large eggs ¹
- kosher salt

TOOLS

- 8-inch cake pan
- nonstick cooking spray
- parchment paper
- handheld electric mixer
- rimmed baking sheet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 250kcal, Fat 8g, Carbs 46g, Protein 5g



1. Make pudding

Preheat oven to 350°F with a rack in the center. Grease an 8-inch cake pan with nonstick cooking spray and line the bottom with parchment paper.

In a large bowl, whisk to combine **pudding mix, 3 tablespoons cocoa powder, ½ teaspoon espresso powder, and ¾ cup milk**. Cover with plastic wrap and refrigerate until step 5.



4. Bake crumbs

Reduce oven to 325°F.

Trim the ½-inch curve on top of **cake**. Crumble trimmings into sandlike **crumbs** and spread onto a rimmed baking sheet.

Bake on center oven rack, stirring every 10 minutes, until dried and crisp, 25–30 minutes. Let cool to room temperature.



2. Mix cake batter

In a second large bowl, combine **all of the cake mix, remaining cocoa powder, 2 large eggs, 1¼ cups water, and 1 teaspoon each of salt and espresso powder**. Using a handheld electric mixer, beat until completely smooth and shiny, about 2 minutes.

Transfer to prepared cake pan and spread into an even layer.



5. Assemble & serve

Spread **pudding** over top and sides of **cake**. Sprinkle **crumbs** evenly over top and sides, lightly pressing to adhere.

Cut **blackout chocolate cake** into slices and serve. Enjoy!



3. Bake cake

Bake **cake** on center oven rack until domed and a toothpick comes out clean, 30–35 minutes.

Let cool in pan for 1 hour before removing.



6. Rate your plate!

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