



Blackout Chocolate Cake

with Chocolate Pudding & Crunchy Crumbs

 3h  2 Servings

The iconic triple chocolate treat hails from Brooklyn, and our version doesn't stray too far from the classic. We stack two layers of Devil's food cake with a decadent chocolate pudding that also becomes the frosting. Cake trimmings crisp up in the oven before we press the cocoa crumbs onto the top and sides of the cake. It's a rich, chocolatey masterpiece. (Serves 12—nutrition reflects 1 slice)

What we send

- 12 oz evaporated milk ²
- 2 (¼ oz) cornstarch
- 2 (5 oz) dark brown sugar
- 2 (3 oz) chocolate chips ^{2,3}
- 5 oz all-purpose flour ⁴
- ¼ oz baking soda
- 2 (¾ oz) unsweetened cocoa powder
- ¼ oz espresso powder

What you need

- kosher salt
- vanilla extract
- ¾ c unsalted butter ²
- 3 large eggs + 2 large egg yolks ¹

Tools

- medium saucepan
- 2 (8-inch) cake pans
- parchment paper
- nonstick cooking spray
- rimmed baking sheet

Cooking tip

To separate the eggs, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk.

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 380kcal, Fat 20g, Carbs 48g, Protein 6g



1. Make pudding

In a medium saucepan, whisk together **evaporated milk, cornstarch, ½ cup brown sugar, and ¼ teaspoon salt**; add **½ cup chocolate chips**. Cook over medium heat, whisking nonstop until chocolate melts and mixture begins to bubble and thicken, 2-4 minutes. Stir in **1 teaspoon vanilla**; transfer to a medium bowl. Place plastic wrap directly on surface; refrigerate until cold, about 1 hour.



4. Bake cakes

Divide **batter** between prepared pans. Bake on center rack until **cakes** are firm but your finger can still leave an impression in the puffy crust, 20-25 minutes (a toothpick inserted into the center should come away with a few crumbs still attached). Cool cakes directly in their pans for 1 hour before unmolding.



2. Bloom cocoa powder

Wash and reserve saucepan. Preheat oven to 350°F with a rack in the center. Line 2 (8-inch) cake pans with parchment rounds; spray with **nonstick spray**. In a medium bowl, whisk together **flour** and **1½ teaspoons baking soda**. In reserved saucepan, melt **¾ cup butter** over medium-low heat. Add **cocoa powder** and cook, whisking constantly, until fragrant, about 1 minute.



5. Bake crumbs

Reduce oven to 325°F. Trim top ½-inch curve of each **cake**; crumble **trimmings** into sandlike crumbs. Spread onto a rimmed baking sheet and bake on center rack, stirring every 10 minutes, until dried and crisp, 25-30 minutes. Cool to room temperature.



3. Mix batter

Add **remaining chocolate chips, ¾ cup water, and 1 teaspoon espresso powder**. Stir over medium-low heat until chocolate is melted. Remove from heat; whisk in **remaining brown sugar, 1½ teaspoons vanilla, and ½ teaspoon salt** until smooth. Whisk in **3 large eggs and 2 large egg yolks**. Whisk in **flour mixture** until smooth and just combined.



6. Assemble & serve

Place **1 cake** on a serving platter. Spread **1 cup pudding** over surface and top with **2nd cake**. Spread **remaining pudding** evenly over top and sides of **both cakes**. Sprinkle **cake crumbs** evenly over top and sides of **cake**, pressing lightly to adhere crumbs. Enjoy!