



Blackout Chocolate Cake

with Chocolate Pudding & Crunchy Crumbs



3h



2 Servings

Calling all chocolate lovers—this cake is for you! 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)

What we send

- 12 oz evaporated milk ⁷
- 2 (¼ oz) cornstarch
- 2 (5 oz) dark brown sugar
- 2 (3 oz) chocolate chips ^{6,7}
- 5 oz all-purpose flour ¹
- 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 ⁷
- 3 large eggs + 2 large egg yolks ³

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

Wheat (1), Egg (3), Soy (6), Milk (7). 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!