



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 ^{7,17}
- 2 (¾ oz) unsweetened cocoa powder
- ¼ oz espresso powder
- 2 (6 oz) chocolate cake mix ^{1,3,6,7}

WHAT YOU NEED

- ¾ cup milk ⁷
- 2 large eggs ³
- kosher salt

TOOLS

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

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

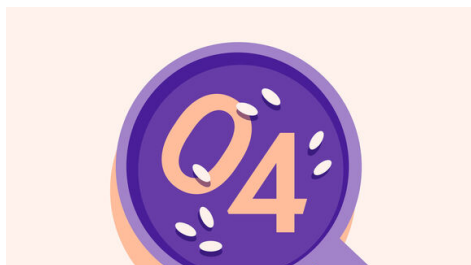
Calories 250kcal, Fat 7g, Carbs 46g, Protein 5g



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.

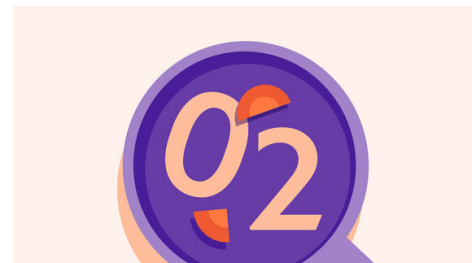


4. Bake crumbs

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.

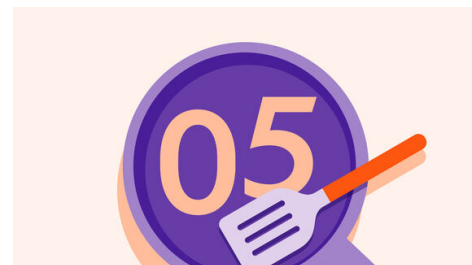
Bake on center oven rack, stirring every 10 minutes, until dried and crisp, 25–30 minutes. Let cool to room temperature.



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.

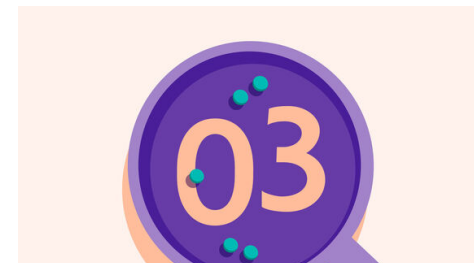
Transfer to prepared cake pan and spread into an even layer.



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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.