HOMEMADE
CHOCOLATE
LAVA CAKE

For the cake:
- 1 box chocolate cake mix
- 1/2 package chocolate pudding mix
- 1 cup milk (in addition to the ingredients for the box cake mix)
Whisk pudding mix into the cake mix. Prepare mix according to package instructions, adding the milk in with the water. Bake per package instructions (pudding makes the batter thicker, this may affect bake time slightly so check it a few minutes before it should be done).
For the simple syrup:
- 1 cup of sugar
- 3/4 cup water
Boil water and sugar until sugar is dissolved. Remove from heat. Poke a few holes in the top of your cake and pour syrup over the cake. The cake should soak up all the syrup. If you have puddles after a few minutes pour off the excess.
The hot fudge sauce! We make ours from scratch and once you’ve done homemade you’ll never go back to store-bought!
For the hot fudge sauce:
- 1 1/2 cups chocolate chips
- 3/4 cup cream (whipping or heavy, doesn’t really matter)
- 1/2 cup corn syrup
- 1/4 cup sugar
- 1 stick butter
- 1 tablespoon vanilla
Heat cream, sugar, and butter to a simmer. Make sure the butter is completely melted and the sugar is dissolved. Remove from heat, whisk in chocolate chips until melted. Whisk in corn syrup and vanilla. Pour enough hot fudge sauce over the cake to cover the top (or drown the cake in it, I don’t judge).
Pop the finished hot fudge cake in a warm (not too hot) oven for a few minutes and you’re ready to dig in!