

Some of the best recipes come from family traditions, bringing warmth and comfort to every bite. Grandmas Hot Fudge Sundae Cake is no exception. This simple yet indulgent dessert is a perfect treat for beginner bakers looking for something easy, foolproof, and incredibly satisfying. The beauty of this cake lies in its magicit bakes into a rich, moist chocolate cake while creating its own gooey hot fudge sauce at the bottom. No complicated techniques, no special equipmentjust a classic dessert that has stood the test of time. Print clock icon facebook icon fac the oven to 350F (175C). This ensures an even baking temperature, allowing the cake to rise properly. Step 2: Prepare the BatterIn a medium mixing bowl, combine the flour, sugar, cocoa powder, and salt. Stir to mix the dry ingredients evenly. Add the milk, oil, and vanilla extract, then stir until a thick batter forms. It may seem a little stiff, but thats completely normal. If mixing becomes difficult, use a metal spoon or spatula to ensure all ingredients are incorporated. Step 3: Transfer to the Baking DishGrease a 9-inch pie plate or a square baking dish with a little oil or butter to prevent sticking. ensure your baking dish has tall sides to prevent any spills. Step 4: Prepare the Hot Fudge SauceIn a small bowl, mix the brown sugar and cocoa powder together. Sprinkle this mixture evenly over the cake batter. The next step may seem unusual, but it is key to achieving the fudgy sauce at the bottom of the cake. Step 5: Add the Hot WaterGently pour the hot water over the entire surface of the batter. Do not stir. It may look strange, but as the cake bakes, the liquid will sink to the bottom and form a rich, chocolatey fudge sauce. Step 6: Bake to PerfectionPlace the baking dish in the preheated oven. To prevent any accidental spills, you can place a cookie sheet underneath the dish. Bake for 30-35 minutes, or until the top of the cake looks dry and slightly puffed. Step 7: Serve Warm and EnjoyOnce the cake is done, remove it from the oven and let it cool for about 5 minutes. The best way to serve this dessert is while its still warm, allowing the hot fudge sauce underneath to be spooned over each serving. Pair it with a scoop of vanilla ice cream for the ultimate experience. Understanding the Magic of This CakeThis dessert follows a fascinating baking method where the liquid layer transforms into a luscious sauce underneath the cake. The science behind it is simple: as the cake bakes, the denser batter rises while the hot water and sugar mixture settles and thickens into a rich fudge.Common Troubleshooting TipsCake is too dry: This could mean it was overbaked. Check at the 30-minute mark and remove from the oven once the top looks firm and slightly dry.Sauce is too thin: Let the cake sit for 5-10 minutes after baking. The sauce will thicken slightly as it cools.Cake spills over while baking: Make sure to use a dish with high sides, or place a baking sheet underneath to catch any drips. Helpful Kitchen TipsPrepping Ahead: You can measure out the dry ingredients. Substituting Ingredients: If you dont have cocoa powder, melted chocolate can be used, though the flavor may be slightly different. If you prefer a dairy-free version, use almond or oat milk instead of regular milk.Making a Larger Batch: If serving a crowd, double the ingredients and use a larger baking time slightly. Author: RosaPrep Time: 10 minutesCook Time: 30 minutes For anyone new to baking, this recipe is a great introduction. It requires basic pantry ingredients, minimal effort, and delivers maximum reward. The process is straightforward, and even if the batter seems unusual at first, the result is always a delicious, chocolatey masterpiece. The warm, fudgy cake pairs beautifully with a scoop of ice cream, making it an ideal dessert for any occasion. Why This Recipe is Perfect for Beginners Simple Ingredients: No fancy or hard-to-find ingredients. Most of these items are likely already in your kitchen. No Special Equipment Needed: A bowl, a spoon, and a baking dish are all you need no electric mixers required. the batter), trust the process. The cake will bake into something wonderful. Quick and Satisfying: Ready in just 40 minutes, this dessert is perfect for when you need something sweet but dont want to spend hours in the kitchen. Ingredients and Substitutions Cake Batter 1 cup all-purpose flour (can be substituted with whole wheat flour for added fiber) cup granulated sugar (brown sugar can be used for a deeper flavor) cup milk (any dairy or non-dairy milk works) 2 tablespoons baking powder 1 teaspoon vanilla extract teaspoon salt Hot Fudge Sauce 1 cup packed brown sugar cup unsweetened cocoa powder 1 cups hot water Optional Toppings Vanilla ice cream Whipped cream Chopped nuts Chocolate shavings Step-by-Step Instructions Step 1: Preheat the Oven Set the oven to 350F (175C). This ensures an even baking temperature, allowing the cake to rise properly. Step 2: Prepare the Batter In a medium mixing bowl, combine the flour, sugar, cocoa powder, baking powder, and salt. Stir to mix the dry ingredients evenly. Add the milk, oil, and vanilla extract, then stir until a thick batter forms. It may seem a little stiff, but thats completely normal. 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Cake spills over while baking: Make sure to use a dish with high sides, or place a baking sheet underneath to catch any drips. Helpful Kitchen Tips Prepping Ahead: You can measure out the dry ingredients ahead of time and store them in an airtight container. When ready to bake, simply add the wet ingredients: If you dont have cocoa powder, melted chocolate can be used, though the flavor may be slightly different. If you prefer a dairy-free version, use almond or oat milk instead of regular milk. Making a Larger Batch: If serving a crowd, double the ingredients and use a larger baking dish. Just be sure to increase the baking time slightly. Serving Suggestions This cake is wonderful on its own, but a few simple additions can make it even more indulgent. Classic Vanilla Ice Cream: The contrast of warm cake and cold ice cream is unbeatable. Fresh Berries: Strawberries or raspberries add a tart contrast to the rich chocolate. Whipped Cream: A light topping that balances the fudginess. Chocolate lovers, let the cake cool completely before covering it with plastic wrap or transferring it to an airtight container. Store at room temperature for up to two days or in the refrigerator for up to five days. Reheating Tips To bring back the warm, gooey texture, reheat individual servings in the microwave for 20-30 seconds. If reheating the entire cake, cover with foil and warm it in a 300F oven for about 10 minutes. Freezing Option While this cake is best enjoyed fresh, it can be frozen for up to two months. Let it cool completely, then store in an airtight container. When ready to eat, thaw overnight in the refrigerator and reheat before serving. complicated to be delicious. With its rich chocolate flavor, built-in hot fudge sauce, and easy-to-follow steps, this recipe is perfect for beginners looking to build their confidence in the kitchen. The best part about this cake is the sense of comfort it bringswhether its a nostalgic reminder of childhood or a new family tradition in the making. Try this recipe for your next dessert night, and dont forget to experiment with different toppings and variations to make it your own. If you give this recipe a try, share your experience and let others know how it turned out. Happy baking! An easy, from-scratch chocolate cake recipe with a fudgy bottom. Pour water over this Hot Fudge Cake before baking and watch the magic!Hot Fudge CakeAs I was flipping through an old cookbook that my grandma had given me years ago, I spotted a hot fudge cake recipe. Now just the name alone made me immediately sold.What intrigued me more about this from-scratch cake recipe is the way you made it. Pour hot water over the top of the cake? Thats one thing Id never done before. Im all for a challenge and decidedyeswe must try this! Hot Fudge Sundaes or are just looking for an easy chocolate cake recipe to serve with ice cream, this is it. Its not a fancy, rich chocolate layer cake that will show off your cake decorating skills. In fact, its quite ugly. It has almost a soft brownie look to the top of the cake. But underneath that ugly exterior is rich, thick chocolate fudge sauce. Its like a magic cake. The kids will love this one! You can add nuts to this easy chocolate fudge cake if youd likeeither pecans or walnuts. Or you can leave those out. And did I mention that this cake is egg free? The perfect cake for those with egg allergies! Hot Fudge Pudding Cake is a beloved dessert that combines the rich, gooey goodness of fudge with the comforting texture of a warm, moist cake. This dessert has become a favorite among chocolate lovers and those who appreciate a sweet treat thats both easy to make and incredibly satisfying. In this article, well explore the origins of Hot Fudge Pudding Cake, provide a detailed recipe, share tips for perfecting your bake, and discuss why this dessert is so popular. What is Hot Fudge Pudding Cake? Hot Fudge Pudding Cake is a two-in-one dessert that consists of a dense, chocolatey pudding layer at the bottom and a soft, fluffy cake on top. As the cake bakes, the batter separates, creating a decadent, molten-like sauce underneath. The result is a delightful combination of textures and flavors that make it irresistible. Origins of Hot Fudge Pudding Cake can be traced back to the mid-20th century when American home cooks began experimenting with simple ingredients to create comforting desserts. During World War II, rationing led to creative baking techniques, and puddings and cakes became popular because they could be made with minimal ingredients. Over time, the Hot Fudge Pudding Cake evolved into the indulgent treat we know today.Why is Hot Fudge Pudding Cake So Popular?There are several reasons why this dessert has captured the hearts of so many:Ease of Preparation : With just a few basic ingredients and straightforward steps, even novice bakers can create a delicious Hot Fudge Pudding Cake.Versatility : While traditionally served as a standalone dessert, it pairs beautifully with vanilla ice cream, whipped cream, or fresh fruit. Indulgent Flavor : The rich chocolate flavor and gooey texture make it an ideal choice for special occasions or everyday treats. Nostalgia Factor : For many, Hot Fudge Pudding Cake evokes memories of family gatherings and cozy evenings spent enjoying homemade desserts.Ingredients Youll NeedTo make a classic Hot Fudge Pudding Cake, you will need the following ingredients:1 cup all-purpose flour1 cups granulated sugar cup unsweetened cocoa powder1 teaspoon salt2 large eggs1 cup whole milk (or buttermilk for extra richness) cup vegetable oil2 teaspoons vanilla extract1 cup hot water (or boiling coffee for enhanced chocolate flavor)Step-by-Step RecipeStep 1: Preheat Your Oven to 350F (175C). Grease and flour an 88-inch baking pan or line it with parchment paper for easy removal.Step 2: Mix Dry IngredientsIn a large mixing bowl, combine the flour, sugar, cocoa powder, baking soda, and salt. Whisk these together until evenly mixed. Step 3: Add Wet Ingredients Create a well in the center of the dry ingredients and add the eggs, milk, oil, and vanilla extract. Stir gently until the batter is smooth and fully combined. Step 4: Pour Batter Into PanPour the batter is smooth and fully combined. Step 5: Add Hot WaterCarefully pour the hot water over the batter. Do not stir! The water will sink to the bottom, creating the pudding layer as it bakes. Step 6: BakePlace the pan in the preheated oven and bake for 35-40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Be careful not to overbake, as this can dry out the cake and reduce the gooeyness of the pudding.Step 7: Serve WarmOnce baked, let the cake cool slightly before serving. For an extra touch of luxury, serve it warm with a scoop of vanilla ice cream or a dollop of whipped cream. Tips for Perfecting Your Hot Fudge Pudding CakeUse High-Quality Cocoa Powder : Opt for Dutch-processed cocoa powder if possible, as it enhances the chocolate flavor without being too bitter.Dont Overmix : Overmixing the batter can lead to a dense cake. Mix only until the ingredients are combined.Hot Water is Key : Adding hot water (or boiling coffee) is crucial for creating the pudding layer. enjoyed warm, so serve it right after baking for maximum enjoyment. Variations and AdditionsWhile the classic Hot Fudge Pudding Cake is undeniably delicious, there are ways to customize it to suit your taste: Nutty Delight : Fold chopped walnuts or pecans into the batter for added crunch. Fruity Twist : Add a handful of dried cherries or cranberries for a sweet-tart contrast.Spiced Chocolate : Incorporate a pinch of cinnamon or cayenne pepper for a spicy kick.Healthier AlternativesFor those looking to enjoy Hot Fudge Pudding Cake while keeping it lighter, consider these substitutions: Whole Wheat Flour : Replace some of the all-purpose flour with whole wheat flour for added fiber.Applesauce : Use applesauce instead of oil to reduce fat content.Dark Chocolate : Opt for dark cocoa powder or dark chocolate chips to increase antioxidant levels.ConclusionHot Fudge Pudding Cake is more than just a dessert; its an experience that brings people together through its rich flavors and comforting textures. Whether youre hosting a dinner party or simply craving something sweet, this recipe is sure to impress. By following our step-by-step guide and incorporating a few personal touches, you can create a version that suits your taste buds perfectly. So, gather your ingredients, preheat your oven, and get ready to indulge in one of lifes simplest yet most satisfying pleasures Hot Fudge Pudding Cake! Jump to Recipe Print RecipeCraving an indulgent, gooey dessert? Look no further than Hot Fudge Cake, a rich and comforting treat that combines the best of cake and pudding in one magical dish. This self-saucing dessert bakes into a soft, chocolatey cake on top, while the bottom transforms into a luscious, fudgy sauce. Whether youre a chocolate lover or just need a cozy dessert for a chilly evening, this recipe is guaranteed to satisfy your sweet tooth. Creating a perfect Hot Fudge Cake requires simple pantry staples that come together to form a decadent chocolate dessert. teaspoons baking powder teaspoon salt cup milk cup vegetable oil or melted butter1 teaspoon vanilla extract cup granulated sugar cup packed light brown sugar cup unsweetened cocoa powder1 cups boiling waterTo make Hot Fudge Cake seamlessly, having the right tools on hand will make the process smoother and more enjoyable: Mixing Bowls For combining the cake batter and the fudge sauce ingredients into the batter.9-inch Square Baking Pan The ideal size for baking this cake evenly and ensuring the right cake-to-fudge ratio. Measuring Cups & Spoons Accuracy is key when measuring out dry and wet ingredients for the perfect texture. Kettle or Saucepan To boil water for the fudgy sauce layer. By gathering these ingredients and tools, youll be well on your way to making the most indulgent Hot Fudge Cake with minimal effort. Making Hot Fudge Cake is surprisingly easy, and the magic happens in the oven as it transforms into a cake with a rich, molten chocolate sauce beneath. Follow these steps to create this irresistible dessert. Preheat the oven to 350F (175C). Grease a 9-inch square baking powder, and salt until evenly combined.Add the milk, vegetable oil (or melted butter), and vanilla extract to the dry ingredients.Using a spatula, stir until the batter is smooth and well-mixed. The consistency should be thick but spreadable.See also Peanut Butter and Jelly Cake RecipeTransfer the batter to the dry ingredients.Using a spatula, stir until the batter is smooth and well-mixed. separate bowl, mix the granulated sugar, brown sugar, and cocoa powder for the hot fudge sauce. Evenly sprinkle this dry sugar mixture over the entire surface of the batter. Again, do not stir. The water will sit on top, but as the cake bakes, it will create the signature hot fudge layer underneath.Now that your cake is assembled, its time to bake it to perfection. The key to achieving the signature fudgy sauce beneath the cake layer lies in the baking process.Place the prepared baking pan in the preheated 350F (175C) oven.Bake for 35-40 minutes, or until the cake is set on top but still slightly soft in the center. The fudgy sauce will remain underneath, so dont overbake! To check for doneness, insert a toothpick only into the cake from the oven and let it sit for 10-15 minutes. This allows the sauce to thicken slightly while keeping its luscious consistency. Using a large spoon, scoop out portions of the cake, making sure to get plenty of the hot fudge sauce from the bottom. Serve warm, drizzling extra sauce over the top. When it comes to serving Hot Fudge Cake, the warm, drizzling extra sauce over the top. When it comes to serving Hot Fudge sauce from the bottom. 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In the Refrigerator Store in an airtight container in the fridge for up to 3 days. Reheat in the microwave for 20-30 seconds before serving to restore its gooey texture. While this cake is best enjoyed fresh, you can freeze individual portions in airtight containers for up to 1 month. To reheat, thaw in the refrigerator overnight and warm in the microwave before serving.Jennifer TirrellCraving an indulgent, gooey dessert? Look no further than Hot Fudge Cake, a rich and comforting treat that combines the best of cake and pudding in one magical dish. This self-saucing dessert bakes into a soft, chocolatey cake on top, while the bottom transforms into a luscious, fudgy sauce.1 cup all-purpose flour cup granulated sugar cup unsweetened cocoa powder2 teaspoon salt cup milk cup vegetable oil or melted butter1 teaspoon vanilla extract cup granulated sugar cup unsweetened cocoa powder1 cups boiling waterPreheat the oven to 350F (175C) and grease a 9-inch square baking pan. In a medium mixing bowl, whisk together the flour, granulated sugar, cocoa powder, and salt until evenly combined. Add the milk, vegetable oil (or melted butter), and vanilla extract to the dry ingredients. Stir with a spatula until the batter is smooth and thick. Transfer the batter is smooth and thick. mix the granulated sugar, brown sugar, and cocoa powder for the hot fudge sauce. Evenly sprinkle the dry sugar mixture over the entire surface of the batter. Do not stir. Place the pan in the preheated oven and bake for 35-40 minutes, or until the cake is set on top but still slightly soft in the center. To check for doneness, insert a toothpick into the cake from the bottom. Serve warm, drizzling extra sauce over the top.Mastering Hot Fudge Cake is as easy as mixing, baking, and serving! With its rich chocolate flavor and indulgent fudgy sauce, its a must-try dessert for any occasion. Whether enjoyed on a cozy night in or served at a gathering, this self-saucing cake is guaranteed to impress. Pair it with a scoop of vanilla ice cream, and you have a dessert thats pure chocolate bliss. Hot fudge cake is a delightful dessert that combines the rich, gooey goodness of hot fudge sauce with a moist and tender cake. This indulgent treat is a favorite among chocolate lovers and is often served warm, creating a heavenly combination of textures and flavors. The magic of hot fudge cake lies in its unique baking process, where a simple batter transforms into a luscious cake with a built-in layer of hot fudge sauce. The dessert typically involves a straightforward preparation method that results in a dual-layered delight. As the cake bakes, it forms a moist layer on top, while a decadent hot fudge sauce develops beneath. When served, the hot fudge cake is often accompanied by a scoop of vanilla ice cream or a dollop of whipped cream, enhancing the overall sensory experience with contrasting temperatures and creamy goodness. WHAT YOULL LOVE ABOUT THISEgglessBest cake for your chocolate cravingsEasy to makeNo fancy equipments or ingredients requiredINGREDIENTS USED IN HOT FUDGE the ingredients together, ensuring a homogeneous mixture. This is particularly important for cocoa powder and sugar, as they can dissolve more readily in a warm liquid. Adding hot water simplifies the process of making the sauce by facilitating the incorporation of ingredients and helping achieve the desired texture without lumps. Milk contributes to the cakes liquid content, providing hydration to the dry ingredients. It also adds richness and tenderness to the cake, resulting in a moist and flavorful outcome. The foundation of the cake, flour, provides structure and stability. It binds the other ingredients together and flavorful outcome. The foundation of the cake, resulting in a moist and flavorful outcome. The foundation of the cake, resulting in a moist and flavorful outcome. used, striking a balance between a tender crumb and structural integrity. EQUIPMENT USED FOR MAKING HOT FUDGE CAKEThis recipe needs staples and basic equipment that are easily available in kitchens or in nearby stores. I have used an oval glass dish to bake this cake. You can find it easily on amazon according to your preference.Measuring CupsandMeasuring Spoons. are an integral part of any bakers kitchen, and its very important to measure ingredients with precision. A spatula and a whisk help to bring this batter together.OTHER RELATED RECIPES FROM THE BLOGTIPS TO MAKE HOT FUDGE CAKEUse high-quality cocoa powder and chocolate for a rich and intense chocolate flavor. Opt for real butter for a rich and buttery taste in both the cake and the fudge sauce. If your hot fudge sauce. As the cake bakes, it will rise to the top, creating a moist layer on top with a fudgy sauce underneath. Consider serving the hot fudge cake with a scoop of vanilla ice cream or a dollop of whipped cream. The contrast of temperatures and textures enhances the overall enjoyment. cup flour2 tbsp cocoa powder cup sugar1 tsp baking powder6 tbsp milk2 tbsp butter, melted tsp vanilla extractFor the fudge sauce cup brown sugar cup castor sugar1 + tbsp cocoa powder cup hot waterGrease a 700ml glass oval dish with butter and preheat your oven at 180 degree Celcius. In a bowl, mix flour, cocoa powder, sugar and baking powder together. To this add warm milk, melted butter and vanilla extract. Give everything a good mix.Transfer the batter into the prepared baking dish. In another bowl, add in brown sugar, caster sugar, and cocoa powder. Mix these together and pour it all over the batter in the prepared baking dish. Do not mix in the water.Bake the cake for 30-35 minutes. The cake forms a crust on top but centre is slightly jiggly.Sprinkle some icing sugar on top with an icecream scoop and serve warm. View this post on Instagramand use #BakewithShivesh. Id love to see your creations Happy Holidays!In the rich tapestry of British slang, 'fudge' stands out as a word that is just as sweet in conversation as it is in flavor. Often used to describe a way of avoiding something or skirting around the truth, 'fudge' is an amusing term with a nod to creativity and a touch of mischief. It's not all about the slang, though! Fudge also brings to mind the creamy, melt-in-your-mouth confection loved by millions. Why not embrace both meanings of 'fudge'? Whether you're here for the language or the sugar, there's plenty to discover. From its humble beginnings to its current status as a decadent treat, fudge is versatile both on the tongue and in conversation. Let's explore how this delightful term fits into British vernacular and whet your appetite with some enticing fudge recipes. The Sweet World of Fudge Fudge, a confection synonymous with indulgence, has a fascinating history that mirrors its melt-in-your-mouth appeal. This delightful creation, which we often associate with nostalgic childhood memories, surprisingly dates back to the late 19th century. Legend has it that fudge was born in the United States by accident when a batch of caramel went awry, leading to its appropriately fudged recipe. Whether this story is true or just a sweet anecdote, it certainly highlights the serendipitous nature of culinary discovery. Over the years, fudge has captured the hearts of many across the globe, and its allure is timeless. In Britain, its not just a treat, but a cultural staple often found tempting visitors at fairs or quaint village shops. The tenderness of this confection is matched only by its rich, creamy flavor, achieved through a blend of simple ingredients: sugar, butter, and milk. The simple chocolate fudge recipe has found myriad variations, inviting creativity into every batch. From vanilla, maple, to the universally beloved chocolate and even more exotic versions like gingerbread or mint, each fudge carries its unique twist. Its this versatility that makes fudge such an intriguing subject. Its preparation, while seemingly simple, can be a fine art, often shared in secret family recipes. The popularity of fudge endures, not only because of its sweetness but because crafting it is an act of love. The slow melting of butter blending with sugar creates an aroma that is both inviting and comforting. Some might say that making fudge is as rewarding as eating it, inviting creativity and patience. The texture, smooth yet slightly grainy, is often what separates an amateur attempt from a masterful confection. "Fudge is a sentiment in itself, a test of warmth, where even slight imperfections add to its beauty," remarked chef and food writer Nigel Slater. Notably, an interesting dimension to fudge lies in its nutrition profile, surprisingly generous compared to other sweets. This might explain why fudge remains a go-to homemade gift, allowing room for healthier ingredients like nuts or dried fruits. Exploring the world of fudge means rediscovering a treat thats as much about texture as it is about embracing imperfections, an edible form of art encouraging variation. To satisfy the curious and the sweet-toothed alike, here's a snapshot of popular fudge experiments: Traditional English Clotted Cream Fudge Sea Salted Dark Chocolate Fudge Pistachio and Cranberry Fudge for the holidays Rum and Raisin Fudge as a nod to those who like it bold Thus, the world of fudge beckons not just the sweet enthusiast, but anyone who cherishes crafting joy bite by bite. As you delve deeper, remember that whether youre a novice or a seasoned confectioner, the real magic of fudge lies in its simple pleasure. In everyday British conversation, the term fudge crops up in an unexpected but enlightening role. While many folks might first think of the creamy confectionery, 'to fudge' in the UK often means to avoid giving a straight answer or to delicately gloss over a subject. It's akin to the art of dodging not quite lying, but definitely weaving around the truth. Imagine a politician being asked about a sensitive issue; the manner in which they might skillfully avoid a direct answer could be described as a perfect example of fudging. The use of 'fudge' in this context is informal, yet it aptly conveys a strategic dance around precision, a softening of hard lines. For instance, someone might say, 'He fudged the details about his work,' implying that the person avoided specifics. This isn't to say that its usage is exclusive to politics or serious topics; it's just as common in everyday life. Parents might refer to how they fudge certain rules when talking to their children, maintaining household harmony while sidestepping minor truths. British people delight in this playful use of language, as much a cultural tradition as tea and biscuits. Origin and Cultural References Diving into the history of how 'fudge' became part of British slang, its origins are somewhat shrouded in mystery. However, the term has been in use for quite some time, arguably reflecting the cherished British penchant for understatement and subtlety. In fact, the Oxford English Dictionary suggests that its roots lie in early 19th-century expressions where a 'fudge' was a term for a trivial lie. carry a little bit more weight, a little bit more sly finesse. "One of the most powerful tools in the English language is the ability to say something without actually saying it, and the word 'fudge' embodies this beautifully." Such linguistic quirks give British English much of its charm, providing colorful means of expression that aptly fit the national character. Language purists may debate its use, but most embrace it as part of the living, breathing evolution of speech. It's not unfounded to find its use in literature, scripts, and dialogues, adding a bit of relatable flavor and intrigue in character interactions, especially in British television or films. Crafting Delicious Fudges at HomeImagine the rich creamy taste of homemade fudge melting in your moutha taste that can be surprisingly easy to create in your own kitchen. Making fudge at home is an art that combines both patience and precision, but it rewards with delightful indulgence. Whether youre a seasoned chef or a complete beginner, crafting this candy is a fun and satisfying process. You need just a few basic ingredients: sugar, butter, and milk, forming a delicious base that you can flavor with any number of ingredients. The key to a smooth fudge texture is controlling the temperature. A candy thermometer can be your best friend here, ensuring the mixture reaches the 'soft-ball' stage, which is around 113C to 115C (235F to 240F). If you don't have a thermometer, you can use the old-fashioned method: drop a bit of the mix into cold water after a few minutes of boiling. If it forms a soft, flexible ball, its ready. Perfectly homemade fudge requires timing and a bit of practice. One of the best parts of making fudge at home is the opportunity to customize your flavors. Once youver, a soft, flexible ball, its ready. mastered the basic recipe, the sky's the limit! Add nuts like walnuts or pecans for a crunchy contrast or swirl in caramel or peanut butter for an extra layer of flavor. You can even introduce exotic spices to create something truly unique. traditional fudge recipes originate from the Victorian era in the UK, where it was a popular treat in schools and households. It's a simple recipe but one that can be adapted endlessly. Jane Fox, a renowned confectioner, once said, "Fudge, at its heart, is about comfort and warmth, a simple dish that brings people together. Her words highlight the joy of sharing homemade fudge with those you care about, offering a tender interlude in the rush of daily life. Its crucial to keep stirring the mixture as it cooks to prevent it from sticking to the bottom of your pan and burning. The gentle, rhythmic motion is meditative, offering a moment of peaceful anticipation as you prepare a treat that will be enjoyed by family and friends. Once its ready, pour the fudge into a buttered dish and leave it to set. The waiting part forms a delightful sort of suspense, as you anticipate the first glorious taste of your creation. For those who love experimentation, consider preparing fudge as gifts. Package them in simple decorative boxes, tied with a ribbon for a personal touch. A box of homemade fudge, with flavors tailored to the taste of your loved ones, serves as a perfect gift and shows a loving thoughtfulness thats rare in store-bought goods. Practicing new flavors to cater to your friends and family can quickly make you the fudge expert in your social circle! British Fudge Recipes and TipsIn the world of confections, few treats are as beloved in the UK as fudge. This sweet delight is known for its creamy texture and rich flavor, making jour own fudge at home is an exciting adventure into the art of candy-making, where simple ingredients blend into a sumptuous treat. Traditional British fudge is all about getting that perfect balance of sugar, butter, and milk. With just a few tweaks, one can adapt core recipes into countless variations, delighting the taste buds with a simple base recipe, you can add a multitude of flavors, textures, and ingredients, such as nuts, chocolate, or even dried fruits. One helpful tip is to ensure the mixture reaches the right temperaturetypically about 234F (112C) to achieve the ideal consistency. Some seasoned enthusiasts also recommend letting the fudge cool undisturbed for a certain period to allow it to set perfectly. Remember, practice makes perfect, and experimenting with different batches can add a fun element to your kitchen adventures. "Fudge, when made with care, delivers not only sweetness but a shared moment of joy," noted Mary Berry, a renowned figure in British baking. This joy of making fudge is amplified when passed down through generations, with recipes evolving yet holding onto their essence. Another valuable tip is to use a heavy-bottomed saucepan to prevent sticking or burning, ensuring a smooth, velvety texture. If you're looking to gift someone a homemade treasure, personalized fudge wrapped beautifully can make a special, heartfelt present. For those venturing into the fanciful side of fudge, experimenting with flavors like salted caramel, mint chocolate, or ginger can provide delightful surprises. The key lies in the balance between innovation and the classic taste that makes bulks of British fudge irresistible. If precision and patience become too challenging, there are countless no-fail recipes online that simplify the process while still promising a rewarding outcome. Having an artistic eye when cutting and presenting your fudge can also add a visual treat, making everyone want to reach out for a piece. All-Purpose Flour: Gives the cake structure to rise. Granulated and Light Brown Sugar: For sweetness. The brown sugar is only used in the sauce, making it extra fudgy. Unsweetened Cocoa Powder: Use dark cocoa if you like things slightly bitter. For something more mellow, go for regular unsweetened cocoa, like Hersheys.Baking Powder: The leavening agent that helps the cake moist.Vanilla Extract: A flavor booster that complements and intensifies the chocolate. Boiling Water: Poured over the batter, this is how you get that incredible hot fudge sauce on the bottom. Ready to see how easily this self-saucing cake comes together? Here are the steps: 1. PREP. Preheat the oven to 350F (175C) and grease a 9-inch square baking pan.2. MIX. In a medium bowl, combine the dry ingredients until blended. Then, add the wet and mix gently to form a smooth, thick batter. Pour this into the baking dish.3. TOP. Sprinkle the dry topping ingredients evenly over the batter, then drizzle just boiled water over the top. Do not stir.4. BAKE for 35-40 minutes until the top appears set, but the bottom remains fudgy.5. REST. Remove the cake from the oven and let it stand for 10-15 minutes. This gives the sauce time to thicken and the cake time to set properly.6. SERVE warm with the fudgy sauce and optional vanilla ice cream. Hot fudge cake, lava cake, chocolate cobbler this dreamy dessert goes by a few names. But no matter what you call it, the method is the same. And theyl all benefit from a few pro tips: Sift the dry ingredients. This ensures a smooth batter and a more evenly baked cake. Dont overmix. Stir the batter by hand with a spatula until just combined. It will be thick, thats normal. Boiling water is critical. Set it to boil after you pour the batter by hand with a spatula until just combined. It will be thick, thats normal. Boiling water is critical. Set it to boil after you pour the batter by hand with a spatula until just combined. It will be thick, that normal. Boiling water is critical. pour it over the surface. Avoid burns. Wear an oven glove and hold a long metal spoon over the cake pan. Very gently pour the water over the whole surface. Trust the process. The toothpick test wont be accurate since this has thick sauce on the bottom. Instead, look for the color and texture of the cake It should be cooked and set on top with the sauce bubbling at the sides.Let it rest. If you dive right in, youll burn your mouth, and the sauce will not be quite right. So, give it 10-15 minutes after baking.Serve it warm. As the name suggests, hot fudge cake is best enjoyed fresh out of the oven for the ultimate gooey experience.Recipe Variations Elevate your dessert with 1-2 teaspoons of cinnamon or 1/2 cup of chocolate chips in the batter. Use hot coffee instead of plain water. Or swirl some Nutella, peanut butter, or caramel over the batter before adding the topping. Double the recipe. Use a 913-inch baking pan and add an extra 5-10 minutes to the bake time. As mentioned, this is best enjoyed right away while its warm and gooey. And I dont think youll have trouble finishing it off! But if you have leftovers, heres what to do: To Store: Wrap the completely cooled cake tightly in plastic wrap and foil. Freeze for up to 3 months, thawing overnight in the refrigerator before serving. To Reheat: Reheat individual slices in the microwave for 15-20 seconds until warm. Alternatively, warm the whole cake in a 300F oven for 10-15 minutes. Chocolate Poke CakeChocolate Poke Cake easy hot fudge cake. From the moist cake to the luxurious sauce, you wont want to share! For the Cake1 cup all-purpose flour3/4 cup granulated sugar1/4 cup weretable oil or melted butter1 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup milk1/4 cup vegetable oil or melted butter1 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 cup granulated sugar1/4 cup unsweetened cocoa powder2 teaspoon salt1/2 c sugar1/2 cup packed light brown sugar1/4 cup unsweetened cocoa powder. and salt until well combined. Add the milk, oil, and vanilla. Stir with a spatula until the batter is a solution for the batter is a solution of the batter smooth and thick. Transfer to the prepared pan and spread evenly. In a separate bowl, mix the white and brown sugars and cocoa powder for the sauce. Sprinkle this dry mixture evenly over the batter in the pan. Do not stir. Carefully and slowly pour the just boiled water over the top of the batter. Do not stir. Bake for 35-40 minutes, until the center is almost set. The cake should look cooked on top but will be fudgy and gooey on the bottom. Remove from the oven and let stand for 10-15 minutes. Then, serve warm, scooping the fudgy sauce from the bottom over each serving. Top with a scoop of vanilla ice cream, if desired, and enjoy! Pour the water over the back of a long, metal spoon to keep from mixing the layers. Use an oven glove for safety. Double the recipe? Click on a star to rate it! Look at that gooey chocolate deliciousness. Theres no food styling trickery here. This amazingly easy Hot Fudge Cake magically makes its own rich, thick chocolate fudge sauce while it bakes. Seriously. Makes. Its. Own. Hot. Fudge. Sauce. Serve it with a big ol scoop of vanilla ice cream and youve got an AMAZING dessert. Now, this sweet little dish has been around forever and goes by a handful of names Chocolate Fudge Cake, Lava Cake, Chocolate Cobbler. But honestly, it doesn't matter what you call it. Cause my bet is that youll call it delicious regardless. Lets make someStart by combining 1 cup all-purpose flour, 3/4 cup sugar, 3 tablespoons of baking powder, and 1/4 teaspoon of salt in a medium bowl. Whisk them together well. Add 1/2 cup milk, 2 tablespoons of vegetable oil, and 1 teaspoon vanilla. Mix well. The mixture will be thick. Spread it into a prepared 88 inch baking dish. In a small bowl, combine 1/4 cup cocoa powder and 1 cup light brown sugar. Sprinkle the mixture. Gently transfer to a 350F preheated oven and bake for 40 to 45 minutes or until the cake is set in the center. (Note: Because of the fudge sauce the toothpick test wont really work here.) Allow the cake to set for about 5 minutes before serving. You must serve it warm and you must serve it war values do not include optional ingredients or when ingredients are added to taste. If calorie count and other nutritional values are important to you, I recommend grabbing your favorite brands and plugging those ingredients into an online nutritional values are important to you. decades. While they share a similar name, these two confections have distinct differences in terms of their texture, taste, and preparation methods. In this article, well delve into the fascinating world of fudge and hot fudge, exploring their histories, ingredients, and uses to help you better understand what sets them apart. A Brief History of Fudge and Hot FudgeBefore we dive into the differences, lets take a brief look at the origins of these two treats. Fudge, as we know it today, has its roots in the late 19th century. The first recorded recipe for fudge was published in 1886 by Emelyn Battersby Hartridge in her cookbook, Candies and Bonbons. This early recipe called for sugar, cream, and chocolate, which were cooked together to create a smooth, creamy confection. Fudge quickly gained popularity, and by the early 20th century, it had become a staple at American carnivals and fairs. Hot fudge, on the other hand, has its roots in the 1920s. During this time, sweet shops and soda fountains began serving a rich, chocolatev sauce over ice cream and other desserts. This early hot fudge soared, particularly in the 1950s, with the rise of diners and drive-ins. Texture and ConsistencyOne of the most noticeable differences between fudge and hot fudge is their texture. Fudge is typically characterized by its smooth, creamy consistency. This is achieved by cooking the sugar, cream, and chocolate mixture to the soft-ball stage (235F to 240F), which creates a firm, yet pliable, candy. When cooled, fudge can be cut into small squares or shaped into various forms, making it a popular treat for snacking or gift giving.Hot fudge, by contrast, is a thick, syrupy liquid with a rich, velvety texture. This is due to the high fat content of the heavy cream and chocolate, which enhances its indulgent, comforting nature.Crystallization: The Key to Fudges TextureFudges unique texture is achieved through a process called crystallization. When the sugar, cream, and chocolate mixture is cooked to the soft-ball stage, the sugars begin to crystallization process gives fudge its smooth, creamy texture and allows it to be shaped and molded. Taste and Flavor ProfileWhile the soft-ball stage is smooth. both fudge and hot fudge are sweet treats, they have distinct flavor profiles. Fudge is often characterized by its sweet, creamy flavor, with a subtle caramel or toffee undertone. This is due to the Maillard reaction, a chemical reaction that occurs when amino acids and reducing sugars are exposed to heat, resulting in the formation of new flavor compounds. The type of chocolate used can also affect the flavor. Hot fudge, on the other hand, is known for its rich, intense chocolate flavor. This is due to the high-quality chocolate and heavy cream used in its preparation, which gives it a deep, velvety flavor. Hot fudge can also be flavored with nuts, caramel, or other ingredients to create unique and Hot FudgeChocolate plays a critical role in both fudge, but its function differs in each. In fudge, chocolate is used as a flavor component, adding depth and richness to the candy. The type and quality of chocolate used can affect the final flavor profile, with high-quality chocolate is used as a primary ingredient, providing the rich, indulgent flavor and texture that defines this confection. High-quality chocolate used can affect the final flavor profile, with high-quality chocolate is used as a primary ingredient, providing the rich, indulgent flavor and texture that defines this confection. is essential in hot fudge, as it melts and blends with the heavy cream to create a smooth, velvety sauce. Preparation Methods for fudge and hot fudge and hot fudge and hot fudge and hot fudge differ significantly, reflecting their distinct textures and flavor profiles. Fudge is typically made by cooking the sugar, cream, and chocolate mixture to the soft-ball stage, then beating it until it reaches the desired consistency. This process can be labor-intensive, as the mixture must be cooked carefully to avoid crystallization or burning. Hot fudge, on the other hand, is made by melting chocolate and heavy cream together in a saucepan or double boiler. This process is relatively simple, as the high-quality chocolate and cream melt and blend together to create a smooth, velvety sauce. The Importance of Temperature plays a critical role in fudge-making, as it affects the crystallization process and final texture. If the sugar, cream, and chocolate mixture is not cooked to the correct temperature, the fudge may not set properly, resulting in a soft, grainy, or crystalline texture. Conversely, if the mixture is overcooked, the fudge may become too hard or brittle. Uses and Applications Fudge is often enjoyed as a standalone candy, perfect for snacking or gift-giving. It can also be used as a topping for ice cream, vogurt, or fruit, adding a rich, creamy flavor to these desserts. Hot fudge, on the other hand, is typically used as a topping for ice cream, sundaes, or other desserts. Its rich, indulgent flavor and velvety texture make it the perfect accompaniment to a variety of sweet treats. Fudge and Hot Fudge in Modern Desserts. To fudge and hot fudge are used in a variety of creative and innovative desserts. From fudge-topped ice cream sandwiches to hot fudge-filled chocolate cakes, these sweet treats have become staples in modern dessert design. DessertFudge/Hot Fudge used as a filling or toppingFruit ParfaitsFudge used as a topping or mixed into the vogurtIn conclusion, while fudge and hot fudge share a similar name, they are two distinct confections with different textures, tastes, and uses. By understanding the history, ingredients, and preparation methods behind these sweet treats, we can better appreciate their unique gualities and uses in the world of desserts. Whether youre a fan of creamy fudge or rich hot fudge, theres no denying the indulgent pleasure these treats bring to our lives. What is the difference between the two lies in their texture and consistency. Fudge is a type of candy made from sugar, cream, and butter that has been boiled to the soft-ball stage and then beaten to create a smooth, creamy texture. Hot fudge, on the other hand, is a sweet and rich sauce made from chocolate, sugar, and cream that is heated to a temperature of around 160F to 170F, giving it a smooth and velvetv texture. The texture of fudge is typically firmer and more solid than hot fudge is often served as a standalone dessert, while hot fudge are delicious and can be enjoyed in their own unique ways. How do you make fudge? Making fudge is a relatively simple process that requires just a few ingredients, including sugar, cream, and butter in a medium-sized saucepan and place it over medium heat. Stir the mixture constantly until it reaches the soft-ball stage, which is around 235F to 240F on a candy thermometer. Remove the saucepan from the heat and let it cool slightly before beating the mixture with a wooden spoon or electric mixer until it becomes smooth and creamy. There are many different flavor variations of fudge that can be made by adding different ingredients to the mixture. For example, adding melted chocolate to the mixture will create a chocolate fudge, while adding nuts or dried fruit will create a chocolate fudge made of? Hot fudge is a sweet and rich sauce made from a combination of ingredients, including chocolate, sugar, cream, and butter. The exact ingredients and proportions may vary depending on the recipe or brand, but most hot fudge sauces contain a combination of dark chocolate, granulated sugar, heavy cream, and unsalted butter. Some recipes may also include additional ingredients, such as vanilla extract or salt, to enhance the flavor and texture of the hot fudge. The ingredients are typically melted together in a saucepan over low heat, stirring constantly, until the mixture is smooth and well combined. The hot fudge sauce can then be cooled and stored in the refrigerator for up to two weeks, or frozen for up to six months. Hot fudge is a delicious topping for ice cream, sundaes, and other sweet treats, and can also be used as a dipping sauce for fruit or graham crackers. Can you make hot fudge at home? Yes, making hot fudge at home? If ut a few ingredients and some basic cooking equipment. To make hot fudge at home, combine the ingredients, such as chocolate, sugar, cream, and butter, in a saucepan and place it over low heat. Stir the mixture constantly until it is smooth and well combined, then remove it from the heat and let it cool to room temperature. Making hot fudge at home allows you to customize the flavor and texture to your liking. You can use different types of chocolate, such as milk chocolate, to create a unique flavor profile. You can also add additional ingredients, such as nuts or dried fruit, to create a chunky or fruity hot fudge sauce. Homemade hot fudge makes a delicious topping for ice cream or sundaes, and can also be used as a gift or party favor. What is the difference between hot fudge and chocolate sauce? Hot fudge and chocolate sauce are often confused with each other, but they are actually two distinct desserts. The main difference between hot fudge and chocolate sauce is the texture and consistency. Hot fudge is a thick and rich sauce that is typically made with a combination of chocolate, sugar, and cream. It has a smooth and velvety texture that is often made with just chocolate sauce, on the other hand, is a thinner and more pourable sauce that is often used as a topping for desserts or fruit. While both hot fudge and chocolate sauce are delicious, they have different textures and flavor profiles that set them apart from each other. Can you eat fudge and hot fudge together? Yes, you can definitely eat fudge and hot fudge together? Yes, you can definitely eat fudge and hot fudge together? In fact, combining the two can create a delicious and decadent dessert experience. The smooth and creamy texture of fudge pairs perfectly with the rich and velvety texture of hot fudge. You can try sandwiching a piece of fudge between two scoops of ice cream and drizzling it with hot fudge, or you can chop up the fudge and mix it into the hot fudge sauce for a chunky and delicious topping. Eating fudge and hot fudge together can also create a fun and playful dessert experience. You can try dipping pieces of fudge into the hot fudge sauce, or you can use the hot fudge and hot fudge can be stored for later use. Fudge can be stored in an airtight container at room temperature for up to two weeks, or in the refrigerator for up to six months. Its best to wrap the fudge tightly in plastic wrap or aluminum foil to prevent it from drying out or becoming contaminated. Hot fudge sauce can be stored in an airtight container in the refrigerator for up to two weeks, or in the freezer for up to six months. When youre ready to use it, simply thaw the hot fudge and hot fudge and hot fudge and hot fudge and reheat it over low heat until its smooth and creamy again. Both fudge and hot fudge make great make-ahead desserts, and can be stored and reheated as needed. This Quick Hot Fudge Cake recipe has everything you need to know in the title, quick and hot fudge! A deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that is best enjoyed warm but is still deliciously warm and gooey cake in a thick chocolate fudge sauce that the s below! Quick Hot Fudge Cake with Vanilla Ice Cream Affiliate disclosure: As an Amazon Associate I earn from qualifying purchases. This occurs at no additional charge to you. There may be additional affiliate links, not belonging to Amazon, in this post also. Thank you for your support! Quick Hot Fudge Cake With warm fudge under a moist chocolate cake, this easy hot fudge cake is sure to be a favorite of any chocolate lover. The best thing about it? You can eat it for dessert or a snack. I mean, really you can eat it whenever you want, I wont judge. If you want to add some extra flavor, try topping it with whipped cream, marshmallow fluff, caramel sauce, whipped topping, ice cream on top. Your choice! When I was a little girl, my Grandma would make this recipe. She called it Hot Fudge Pudding Cake. The rich, warm and gooey cake with its own sauce would give the whole kitchen a delicious smell. I could hardly wait for it to come out of the oven, and when it would it was so difficult to be patient until it cooled enough to eat. Especially in cooler months where you crave those foods that warm your insides. This unfussy recipe is a perfect cozy treat for those long winter months, or even a great compliment to an ice cream treat in the days of summer. Whenever you enjoy it, you will enjoy it, you will enjoy it a 9 inch square cake pana large mixing bowla spatulameasuring cups and spoonsan oven all purpose flourgranulated sugarcocoa powderbaking powdersaltwhole milkyour oil of choice (avocado or vegetable oil is recommended)vanilla extractlight brown sugarhot wateroptional: toppings: crushed nuts, whipped cream, caramel drizzle, ice cream, sprinkles, maraschino cherries, marshmallow fluff, chocolate chips, cacao nibs In a large bowl, combine together all purpose flour, granulated sugar, only 2 tablespoons cocoa powder, baking powder and salt in a large mixing bowl. Stir in wet ingredients: milk, oil, and vanilla extract until a smooth batter forms. Spread batter using spatula into an ungreased 9 inch cake pan. Mix together light brown sugar and remaining cocoa powder.Sprinkle brown sugar and cocoa mixture over batter. Pour hot water over all of the mixture and batter. DO NOT STIR!Bake for 30-40 minutes in a 350 degree Fahrenheit preheated oven. Serves best warm, also good cold. Especially good with vanilla ice cream. 1 cup Flour, All Purpose 3/4 cup Granulated Sugar 6 Tablespoons Cocoa Powder 2 teaspoons Baking Powder 1/4 teaspoon Salt 1/2 cup Milk 2 Tablespoons OII 1 teaspoon Vanilla Extract 1 cup Brown Sugar 1 and 3/4 cups Hot Water Optional: toppings such as nuts, whipped cream, ice cream, marshmallow fluff, or maraschino cherries Combine together all purpose flour, granulated sugar, only 2 Tablespoons cocoa powder, baking powder and salt in a large mixing bowl. Stir in milk, oil, and vanilla extract until a smooth batter forms. Spread batter using spatula into an ungreased 9 inch cake pan. Mix together light brown sugar and remaining cocoa powder. Sprinkle brown sugar and cocoa mixture over all of the mixture and batter. DO NOT STIR!Bake for 30-40 minutes in a 350 degree Fahrenheit preheated oven. Serves best warm, also good cold. Especially good with vanilla ice cream. Please leave a comment on the blog or share a photo on Instagram This delicious dessert is best served warm, fresh from the oven. If you have leftovers and prefer to eat it cold, or even reheated it will still be just as delicious. Just be careful if you do reheat this cake, the sauce can become quite hot. Ask my tastebuds how I know! If kept in a cool place, this Quick Hot Fudge Cake can be kept on your counter, as long as you keep it covered. I would refrain from using an airtight container though, because it may cause the cake to become too gooey. However, if you live in a warm climate or have a wood stove nearby you may want to refrigerate this cake to keep the hot fudge is a sauce whereas chocolate fudge is more of a solid candy type dessert. They are similar in chocolatey taste, but consumed in much different ways. Traditionally, hot fudge is a topping for ice cream sundaes. Chocolate fudge is most commonly found on the dessert table at Christmas or in cookie exchanges. Fudge also tends to last longer, storage wise. It can be placed in an airtight container and left on the counter for guite a while or even frozen. Unfortunately, this Hot Fudge Cake does not freeze well. A little family history when it comes to the two. If we are talking about holiday food, Christmas was not complete in our family if Grandma didnt make fudge. Along with a whole host of other candies and treats. Ever heard of Potato Candy? Yup, my Grandma made that too! But Hot Fudge Cake was an anytime treat. No holiday needed. I love sharing favorite recipes like these with you. This hot fudge chocolate cake recipe, or hot fudge pudding cake as my Grandma called it, is such a treasured piece of culinary traditions in our family. Its recipes like these that keep memories of time around the table alive. Of conversations and laughter, of reminiscing and stories of the past. These are the times you will treasure. These are the memories you will create with your own family. Around your dining table, talking about life and history and the future. Sharing each others hope and dreams and milestones. These are the moments we live for. I hope recipes like these can become a heartwarming part of family gatherings for you too. Create your own memories. Carve out special things and traditions for your home. These moments dont even have to revolve around a recipe or a dessert. But some times they are even sweeter if they do. So spend time creating special memories, maybe its a family game night or movie night. Maybe its a yearly event like traveling around the neighborhood to look at Christmas lights. Whatever you decide, it will create lifelong treasures to reflect back on. Id love it 5 stars! Also, let me know what you think of it by tagging me @ thecultivationofcozy on Instagram or at The Cultivation of Cozy on Facebook! Snap a photo and use the hashtag #thecultivationofcozy to join in the community! I cant wait to see it!