

Microwave Chocolate Pudding Cake

By Samantha Seneviratne

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Total Time 20 minutes

Prep Time 10 minutes

Cook Time 10 minutes

Rating ★★★★★ (1,238)



Julia Gartland for The New York Times. Food Stylist: Samantha Seneviratne.

Making a cake in the microwave may not be traditional, but it makes the whole process easy and superfast — and this recipe produces a warm, gooey, pudding-like dessert. Simply mix the cake ingredients together, top with the cocoa, sugar and boiling water, and microwave on high. (Don't forget to take the ice cream out of the freezer to soften slightly while the cake cooks.) In the microwave, the bottom sets into a supermoist chocolate cake while the topping transforms into a rich chocolate sauce. As microwaves and dish size can vary, knowing when to pull the cake out is the only tricky part. It's done when you can see a firm cake start to bubble to the surface. Don't worry: A little underdone is just fine, too. This dessert will continue to set a bit while it cools. The instant coffee is optional but it really does add depth to the chocolate flavor.

INGREDIENTS

Yield: 4 to 6 servings

FOR THE CAKE

6 tablespoons/86 grams unsalted butter, cut into pieces

¼ cup/60 milliliters whole milk

2 teaspoons pure vanilla extract

½ teaspoon instant coffee or espresso (optional)

¾ cup/165 grams packed dark brown sugar

1 cup/128 grams all-purpose flour

⅓ cup/32 grams unsweetened natural cocoa powder

1 teaspoon kosher salt (such as Diamond Crystal)

½ teaspoon baking powder

¼ teaspoon baking soda

FOR THE TOPPING

½ cup/110 grams dark brown sugar

¼ cup/24 grams unsweetened natural cocoa powder

¼ teaspoon kosher salt (such as Diamond Crystal)

¾ cup boiling water

PREPARATION

Step 1

Prepare the cake: Add the butter to a 1½- to 2-quart microwave-safe soufflé dish or casserole, then melt the butter in short bursts in the microwave.

Step 2

Whisk in the milk, vanilla and instant coffee, if using. Whisk in the brown sugar, then add the flour, cocoa, salt, baking powder and baking soda and whisk until just combined.

Step 3

Make the topping: In a small bowl, whisk together the brown sugar, cocoa powder and salt. Sprinkle over the cake batter.

Step 4

Pour the boiling water over the top.

Step 5

Cook in the microwave at full power until you can see the set cake start to emerge through the sauce in various spots and the sauce has thickened, 5 to 7 minutes. (It's OK to periodically stop and check doneness partway through cooking.) The cake will continue to set as it cools.

Step 6

Serve warm, with ice cream.

Ice cream, to serve

Private Notes

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