

Choco Fever Dream

Ding Dong Cake Recipe – Easy Sweet Treat

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 1/2 cups brown sugar
- [ ] 1 cup unsalted butter, melted
- [ ] 2 large eggs, room temperature
- [ ] 1 cup buttermilk
- [ ] 2 tsp vanilla extract
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

Glaze

- [ ] 2 tbsp melted butter
- [ ] 2 tbsp brown sugar

Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease an 8-inch round cake pan; set aside.
2. In a large bowl, whisk together flour, baking soda, and salt; set aside.
3. In another bowl, combine melted butter and brown sugar, whisking until glossy; then beat in the eggs one at a time, followed by vanilla.
4. Gradually stir the dry ingredients into the wet mixture, alternating with buttermilk, mixing just until combined.
5. Pour batter into the prepared pan, smooth the top, and bake for 28-32 minutes, or until a toothpick comes out clean.
6. While the cake bakes, mix melted butter with brown sugar for the glaze; brush lightly over the cake during the last five minutes.
7. Allow the cake to cool in the pan for ten minutes, then transfer to a wire rack; serve warm or at room temperature.

Nutrition per serving

310 kcal Calories	**4 g** Protein	**44 g** Carbs	**13 g** Fat

Tips & notes

- If you prefer a deeper caramel flavor, toast the brown sugar in a dry skillet for a minute before mixing.
- A gentle tap on the pan after baking releases a small puff of steam, indicating the cake is done.
- For an extra touch, dust the finished cake with a light sprinkle of powdered sugar.