

Choco Fever Dream

Chocolate Caramel Dump Cake – Easy & Delicious

10 min Prep time	**25 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 cup brown sugar, packed
- [ ] 2 large eggs, at room temperature
- [ ] 1/2 cup melted butter
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup milk
- [ ] 1/4 tsp salt
- [ ] 1 cup caramel sauce (store-bought or homemade)

Instructions

1. Preheat the oven to 350°F (175°C). Lightly butter a 9-inch square baking dish.
2. In a bowl, whisk together flour, cocoa powder, brown sugar, and salt; set aside.
3. Add eggs, melted butter, milk, and vanilla to the dry mix; stir until just combined – a few lumps are fine.
4. Pour the batter into the prepared pan, spreading evenly.
5. Drizzle the caramel sauce over the batter, using a spoon to swirl it gently; the caramel will sink into pockets as it bakes.
6. Bake for 20-25 minutes, or until a toothpick inserted near the edge comes out with a few moist crumbs.
7. Allow the cake to cool for 5 minutes before serving warm, perhaps with ice cream.

Nutrition per serving

420 kcal	6 g	60 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a deeper caramel flavor, simmer the sauce for an extra minute before drizzling.
- For a hint of spice, add a pinch of ground cinnamon to the batter.
- You can prepare the batter a day ahead; keep it covered in the fridge and add caramel just before baking.