

## Introduction

There's nothing quite like a rich, indulgent dessert to satisfy a chocolate craving, and what could be better than a Deep Chocolate cake? My Nestle Toll House Death by Chocolate Cake is the epitome of decadence, perfect for any chocolate lover. This delightfully moist cake features layers of chocolate goodness, enriched with hints of vanilla and coffee, and is finished off with a luscious ganache. The best part? It's incredibly easy to whip up and sure to impress at any gathering, whether it's a birthday, holiday, or even just a casual get-together. Serve it warm with a scoop of vanilla ice cream, and you've got a sumptuous treat that will have everyone going back for seconds.

## Detailed Ingredients

Cake ingredients:

- 1 Box Devils Food Cake Mix
- 1 Box 3.9 Instant Chocolate Pudding
- 5 Eggs
- 1 tsp Vanilla
- 3/4 Cup Oil
- 1 Cup Sour Cream or Buttermilk
- 3/4 Cup Brewed Coffee
- 2 Cups Nestles Toll House Chocolate Chips

Ganache icing ingredients:

- 1 Stick of Salted Butter
- 2 TBSP Cocoa Powder
- 1/2 Box Powdered Sugar
- 1 tsp Vanilla
- 3 TBSP Milk
- 1/2 Cup Pecan Pieces

## Prep Time

Preparation Time: 10 minutes

## Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 55 minutes

Yield: Serves 12-16

### Detailed Directions and Instructions

#### Step 1: Preheat the Oven

Preheat your oven to 350 degrees Fahrenheit. This ensures that your cake bakes evenly and rises beautifully.

#### Step 2: Prepare the Bundt Cake Pan

Grease your bundt cake pan generously with butter or cooking spray. This will help ensure that the cake releases easily once baked.

#### Step 3: Mix the Dry Ingredients

In a large mixing bowl, combine the Devils Food cake mix and the instant chocolate pudding. Stir these dry ingredients together until well blended.

#### Step 4: Combine the Wet Ingredients

In another bowl, whisk together the eggs, vanilla extract, oil, sour cream or buttermilk, and brewed coffee. Mix until you have a smooth mixture, making sure there are no lumps.

**Step 5: Combine Wet and Dry Ingredients**

Pour the wet mixture into the bowl with the dry ingredients. Mix both mixtures until they are just combined. Be careful not to overmix; a few lumps are perfectly fine!

**Step 6: Fold in the Chocolate Chips**

Gently fold in the Nestlé Toll House chocolate chips into the batter. This will give the cake its signature gooey chocolate bites.

**Step 7: Pour into the Bundt Pan**

Carefully pour the batter into the prepared bundt cake pan. Use a spatula to make sure it's evenly distributed.

**Step 8: Bake the Cake**

Place the bundt pan in the preheated oven and bake for approximately 45 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs.

**Step 9: Cool the Cake**

Once baked, remove the cake from the oven. Allow it to cool in the pan for about 10 minutes. This makes it easier to release from the pan.

**Step 10: Turn Out the Cake**

After the cooling period, carefully turn the bundt pan upside down onto a cake plate or large round platter. Gently tap the pan to help the cake release.

**Step 11: Make the Ganache Icing**

In a small saucepan, melt one stick of salted butter over low heat. Once

melted, add the cocoa powder, powdered sugar, vanilla extract, and milk. Whisk together until smooth. If the ganache is too thick, add a little more milk until you reach your desired consistency.

#### **Step 12: Add Pecan Pieces**

Stir in the pecan pieces gently into the ganache, allowing them to be evenly distributed throughout the mixture.

#### **Step 13: Pour Ganache over the Cake**

Pour the warm ganache icing over the cake, letting it cascade down the sides for that beautiful, glossy finish.

#### **Step 14: Serve Warm**

For an ultimate treat, serve the cake warm right after the icing sets. For leftovers, a quick heat-up in the microwave will have it tasting just as good.

#### **Notes**

If you prefer a less rich dessert, consider reducing the chocolate chips in the batter or using only half of the ganache on top of the cake. You can also substitute the pecans with walnuts or omit them altogether if preferred.

#### **Cook techniques**

Using a bundt pan not only enhances the cake's appearance but also allows for even baking and easy serving. Always remember to let the cake cool slightly before turning it out; this prevents breaking or sticking.

#### **FAQ**

**Can I use a different flavor of cake mix?**

Absolutely! While the Devils Food mix adds deep chocolate flavor, you can substitute it with a chocolate fudge or even a vanilla cake mix for a lighter taste.

**How should I store the cake?**

Store any leftovers in an airtight container at room temperature for up to 3 days. For longer storage, refrigerate, but be sure to reheat slices in the microwave before serving.

**Can I freeze this cake?**

Yes, you can freeze the cake. Wrap it tightly in plastic wrap, then place it in an airtight container. To enjoy later, let it thaw at room temperature before reheating.

**What can I serve with this cake?**

This cake is heavenly on its own, but it pairs excellently with vanilla ice cream, whipped cream, or a dollop of fresh berries on the side for some contrast. You might also consider a drizzle of caramel sauce for an extra-special touch.

## Conclusion

In conclusion, my Nestle Toll House Death by Chocolate Cake is a must-try for anyone who loves chocolate. With incredibly simple steps and minimal fuss, you can create an unforgettable dessert that will become a staple in your recipe repertoire. Whether it's for a special occasion or just a treat for yourself and loved ones, this cake delivers on flavor, texture, and pure satisfaction.

## **More recipe suggestions and combinations**

### **Chocolate Chip Cookie Dough Cupcakes**

A delightful blend of cake and cookie dough that satisfies both cookie fans and cupcake lovers!

### **Triple Chocolate Brownies**

Indulge in rich, fudgy brownies packed with chocolate chunks, cocoa powder, and a smooth chocolate layer on top.

### **Chocolate Mousse**

Light and fluffy, this dessert will melt in your mouth and add a touch of elegance to your dinner parties.

### **Chocolate Lava Cake**

Impress your guests with these decadent individual cakes filled with molten chocolate that flows out when cut.

### **Chocolate Peanut Butter Swirl Cheesecake**

A creamy cheesecake loaded with chocolate and peanut butter flavors, making it an irresistible dessert that's hard to resist.

Enjoy your baking adventures and remember that the best desserts are those shared with family and friends!