

Matilda Chocolate Fudge Cake

Matilda Chocolate Fudge Cake is a legendary dessert inspired by one of the most memorable movie cake scenes ever. Rich, moist, and layered with whipped chocolate ganache, this cake is indulgent yet surprisingly easy to make. Whether you prepare it from scratch or use a box cake as a shortcut, the result is always magical.

In this guide, you'll learn how to bake the layers, whip the ganache, assemble the cake, and serve it like a pro. You'll also find tips for variations, storage, and decorating that make this cake perfect for any celebration.

Inspired by a Beloved Classic

The cake from *Matilda* became iconic for its fudgy layers and towering appearance. This recipe captures that spirit, giving you the same rich texture and bold chocolate flavor that feels indulgent but approachable for home bakers.

Perfect for Celebrations

This cake isn't just dessert—it's a centerpiece. Its glossy whipped ganache and tall layers make it ideal for birthdays, holidays, or parties. Whether served with milk or dressed up with toppings, it never fails to impress.

Matilda Chocolate Fudge Cake – Gooey, Indulgent & Delicious

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- Author: [Aaron recipes](#)
- Total Time: [2 hours 5 minutes](#)
- Yield: [16 slices 1x](#)
- Diet: [Vegetarian](#)

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Description

A rich, ultra moist chocolate layer cake topped with fluffy whipped milk chocolate ganache, inspired by the iconic Matilda cake. Perfect for birthdays, holidays, and serious chocolate cravings.

Ingredients

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- ☐ Chocolate Cake
 - ☐ 2 cups granulated white sugar
 - ☐ 1 3/4 cups all purpose flour
 - ☐ 3/4 cup unsweetened cocoa powder
 - ☐ 1 1/2 tsp baking powder
 - ☐ 1 1/2 tsp baking soda
 - ☐ 1/2 tsp salt
 - ☐ 2 large eggs
 - ☐ 1 cup coffee, instant or brewed
 - ☐ 1 cup milk
 - ☐ 1/2 cup vegetable oil
 - ☐ 1 1/2 tsp vanilla extract
 - ☐ Whipped Chocolate Ganache
 - ☐ 1500 g milk chocolate, broken into pieces, about 8 cups
 - ☐ 500 ml heavy cream, heated, 2 2/3 cups
 - ☐ Assembly
 - ☐ 1 cup chocolate milk
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F, 180°C. Grease two 8 inch cake pans and line bottoms with parchment.
2. In one large bowl whisk sugar, flour, cocoa powder, baking powder, baking soda, and salt.
3. In another large bowl whisk eggs, coffee, milk, oil, and vanilla until smooth.

4. Pour wet ingredients into dry and whisk just to combine. Batter will be thin.
5. Divide batter between prepared pans. Bake about 35 minutes, until a toothpick comes out clean.
6. Cool pans 10 minutes. Turn cakes out, wrap in plastic, and refrigerate until completely cold.
7. For ganache, pour hot cream over chopped milk chocolate. Cover the bowl for 5 minutes.
8. Whisk until smooth. If small lumps remain, microwave 20 to 30 seconds and whisk again.
9. Cover and refrigerate until firm. Then whip with a mixer until lighter in color and fluffy.
10. Slice each cake horizontally to make four even layers total.
11. Brush or drizzle chocolate milk over each cut surface to keep layers moist.
12. Spread whipped ganache between layers and stack the cake.
13. Apply a thin crumb coat of ganache on the outside. Refrigerate 15 to 30 minutes.
14. Add the final ganache layer. Let cake stand at room temperature before slicing and serving.

Notes

You can use a boxed chocolate cake mix if preferred. The whipped ganache makes it taste bakery fresh.

If not using ganache right away, rewhip before frosting since it firms as it chills.

Ganache sets firm, so allow the finished cake to come to room temperature before serving.

For neat slices, dip a sharp knife in hot water, wipe dry, then cut.

Store covered in the refrigerator up to 4 days. Bring to room temperature before serving.

Freeze slices well wrapped up to 2 months. Thaw overnight in the refrigerator.

- Prep Time: 30 minutes
- Cook Time: 35 minutes
- Category: Dessert
- Method: Baked
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 510
- **Sugar:** 52g
- **Sodium:** 280mg

- **Fat:** 27g
- **Saturated Fat:** 15g
- **Unsaturated Fat:** 12g
- **Trans Fat:** 0g
- **Carbohydrates:** 68g
- **Fiber:** 3g
- **Protein:** 6g
- **Cholesterol:** 55mg

Did you make this recipe?

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Key Ingredients for Success

The Chocolate Cake

The base is made with simple ingredients like sugar, flour, cocoa, and eggs. Coffee enhances the chocolate flavor without overpowering it. Milk, oil, and vanilla ensure moisture and softness.

The Whipped Ganache

Ganache typically sits smooth and glossy, but when whipped, it becomes airy and spreadable. Using milk chocolate and cream, it balances richness without being overly bitter. It spreads easily, creating those iconic swirls and layers.

Step-by-Step Instructions

Baking the Cake Layers

Preheat the oven and grease your pans. Mix dry ingredients in one bowl and wet in another. Combine them gently. The batter will be thin, but that's normal. Bake until a toothpick comes out clean. Cool completely, then wrap in plastic and refrigerate until firm enough to slice neatly.

Preparing the Ganache

Pour heated cream over chopped milk chocolate. Cover, let rest, then whisk smooth. Chill until firm, then whip until fluffy and lighter in color. If it sets hard in the fridge, re-whip before using. This creates the fluffy frosting that makes the cake unique.

Assembling the Cake

Layering Like a Pro

Slice each cake in half for four layers. Brush with chocolate milk to keep them moist. Spread whipped ganache evenly between layers, stacking them high.

Final Coating

Add a crumb coat to lock in crumbs, chill briefly, then finish with a smooth final layer of ganache. For neat edges, use a spatula, or keep a rustic swirl for character. Allow the cake to sit at room temperature before slicing.

Serving and Storing

Matilda Chocolate Fudge Cake – Goopy, Indulgent & Delicious

Serving Ideas

This cake is best enjoyed with a cold glass of milk, a cup of coffee, or even vanilla ice cream. Because it's rich, smaller slices are plenty satisfying.

Storage Tips

Refrigerate covered for up to 4 days. Bring to room temperature before serving so the ganache softens. Freeze individual slices wrapped in plastic, then foil, for up to 2 months. Thaw in the fridge overnight.

Creative Variations

Flavored Layers

Add raspberry jam between layers for a fruity twist, or swirl in caramel for a decadent surprise. For peanut butter lovers, mix peanut butter into a layer of ganache.

Decorating Options

Keep it simple with just ganache or add chocolate curls, sprinkles, or fruit. For birthdays, candles stand beautifully against the rich chocolate finish.

Tips for Success

Avoid Dry Cake

Measure flour correctly and don't overbake. Use the toothpick test to check for doneness.

Handle Ganache with Care

Whip ganache only once it's firm. Don't overwhip—it can separate. If refrigerated too long, bring it back to room temperature before re-whipping.

FAQ

Do I have to use coffee in the cake?

No, but it enhances the chocolate flavor. You can use hot water instead.

Can I substitute dark chocolate for milk chocolate in ganache?

Yes, but the flavor will be more intense and less sweet.

Can I use boxed cake mix?

Absolutely. The ganache elevates it into something bakery-worthy.

How do I cut clean slices?

Dip a sharp knife into hot water, wipe dry, then cut.

Can I make this cake a day ahead?

Yes, in fact, it tastes even better the next day once flavors meld.

Conclusion

Matilda Chocolate Fudge Cake isn't just a dessert, it's a memory you create. Moist chocolate layers brushed with milk, whipped ganache spread between each bite, and a finish that looks as indulgent as it tastes. Perfect for birthdays, holidays, or simply when a chocolate craving strikes, this cake delivers every single time. Once you make it, it just might become your signature dessert.

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