



## Easy Double Layer Chocolate Cake with Cream Cheese Fluff

From Danielle Kartes of Rustic Joyful Foods

Prep time 15 minutes

Bake time 24-28 minutes

Yield 2 9-inch cake pans

### Ingredients

1 cup melted butter  
2 cups sugar  
1 3/4 cups flour  
1 cup cocoa powder  
1/2 cup plain Greek yogurt  
2 teaspoons vanilla extract  
4 eggs  
1 tablespoon baking powder  
1/2 teaspoon kosher salt  
1 cup very hot water (boiling is best)

### Cream cheese fluff:

8 ounces softened cream cheese  
1/2 cup soft butter  
1 7-ounce container of marshmallow cream  
1 cup powdered sugar  
1/2 teaspoon vanilla extract



1. Preheat your oven to 350 degrees.
2. Butter and line your baking pans with parchment paper.
3. In a large mixing bowl, gently mix the butter, sugar, flour, cocoa powder, Greek yogurt, vanilla, eggs, baking powder, and salt.
4. Once it comes together, add the very hot water. Mix until smooth, making sure to scrape down the sides of the bowl.
5. Pour the batter evenly into your pans, then bake for roughly 28-32 minutes.
6. While the cakes are baking, make the cream cheese fluff! In a mixing bowl, cream the cream cheese and soft butter together until smooth. Add the marshmallow cream, powdered sugar, and vanilla. Scrape down the sides of the bowl and mix until smooth and creamy.
7. Cool the cakes completely before assembling. To assemble, pick out a nice cake plate! Now, set one cake onto the plate and top with half the frosting, smoothing it all the way to the edge of the cake.
8. Place the second cake right on top! Spread the remaining frosting over the top and add some swirls with a spoon or butter knife to make it pretty! No need to frost the sides of the cake. Add sprinkles for fun! Enjoy!