



2 - INGREDIENT CHOCOLATE FUDGE CAKES

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These 2-Ingredient Chocolate Fudge Cakes are super simple and delicious! Just mix pumpkin puree with chocolate chips, microwave or bake, and enjoy a moist, fudgy treat with a hint of pumpkin flavor.

Ingredients

- 2¼ cups chocolate chips, melted
- 1 cup pumpkin puree*

Directions

1. Prepare a standard muffin tin: add paper liners to 10 (of the 12 muffin) compartments (I like to double up on the paper liners for extra sturdiness. No need to mist with oil spray). Set aside.
2. Melt the chocolate chips using a double boiler or using the microwave method
3. Mix in the pumpkin puree and stir until the mixture is smooth and creamy without any streaks of pumpkin.
4. Divide the batter among the 10 paper liners, smooth the tops using the back of a spoon and give the muffin tin a few taps on the counter to flatten out the cakes.
5. Place in fridge to firm for 2 hours or more. Serve with optional berries and dark chocolate shavings.



Notes

- *Melt the chocolate chips in the microwave, stirring every 20 seconds until smooth and creamy (about 2 minutes total). GAME-CHANGING TIP Lightly spray your microwave-safe bowl with oil before adding the chocolate chips—this makes cleanup a breeze! You can also use a double boiler if you prefer.*

Bauer, Joy. "2-Ingredient Chocolate Fudge Cakes." JoyBauer.com, 2025, Source: Joy Bauer.