

6-ingredient gooey Swedish chocolate cake (kladdkaka)

Quite possibly the quickest, easiest, gooey-est (and so best) chocolate cake you'll ever make. This has only 6 ingredients and takes only 30 minutes to make and bake from start to finish. A cake that is so perfect for serving to guests... or just scoffing at home in front on the TV!

★★★★★ 4.51 FROM 237 VOTES



 PREP TIME 10 mins

 COOK TIME 20 mins

 CUISINE Swedish

 SERVINGS (CLICK TO CHANGE) 8 to 10

 AUTHOR Helen

EQUIPMENT (AFFILIATE LINKS)



[9 inch spring form cake tin](#)



[spatula](#)



[large mixing bowl](#)

INGREDIENTS

- 4¾ ounces salted butter (US = just over ½ cup, or just over 1 stick)
- ½ cups [cocoa powder](#) (plus 1 tablespoon) unsweetened, plus extra for sprinkling
- 1¾ cups sugar
- 1 cup plain flour (actually, just less than a full cup, about 0.85 cups)
- 1 teaspoon [vanilla extract](#)
- 3 eggs lightly whisked

INSTRUCTIONS

1. Pre-heat the oven to 180C/350F. Line the bottom of a 7-9 inch (see note below) springform cake pan with a circle of baking paper, then grease the paper and the sides of the pan.
2. Melt the butter in a medium saucepan, then take off the heat and set aside.
3. Add the cocoa, sugar, flour and vanilla to the butter and stir a little. Then add the eggs and stir everything together until well combined.
4. Pour the mixture into the cake pan and bake for 20 to 25 minutes (see note below) until the top is set but the centre is still gooey (the top should be firm but crack under a little pressure from your finger).

5. Let the cake cool in the pan, then run a knife between the pan and the cake to loosen it. Turn out onto a plate or cake stand (see note below). Dust generously with cocoa powder and serve warm with ice cream or cream.

NOTES

Recipe barely adapted from [Izy Hossack's recipe for Mail Online](#).

A note on which cake pan to use

I usually use a 9 inch spring form cake pan for this cake, because that's what I have, and it comes out as you see in the photos.

The original recipe that I adapted this from, however, states to use a 7 inch pan. I'd say that anywhere from 7 to 9 inches will work well.

You might need to make the recipe a couple of times to get the baking time just right (yes, it's one of those recipes, but once you've nailed it, you've nailed it). See below for more hints on getting your cake just right!

Getting your cake just right

Although this is a super quick, easy and delicious cake, it can 'sometimes' (not always) take a bit of perfecting. If your cake still isn't cooked on top after 20 minutes, keep checking it every couple of minutes until it is. I usually find 20 minutes is about right, but of course it depends on your oven/the exact size of your cake pan etc.

One reader reported that the cake took 30 minutes in her oven. So the first time you make this might be a bit of an experiment to see how long you need to cook it in your oven!

You want to avoid overcooking the cake though, because then it won't be as deliciously gooey.

After your cake is cooked...

You'll find that your cake is quite delicate just after cooking. Let it cool in the pan, then turn it out onto a plate or cake stand.

I usually hold a plate on the top, then invert it quickly. Your cake will then be on a plate, but it will be upside down. To turn it back the right way, I put another plate on the bottom of the cake and turn it back the right way.

Can you make this chocolate cake gluten free?

Yes! I officially tested this recipe using just almond flour in February 2020. It works just as well as it does with ordinary flour.

In fact if anything it's slightly more delicious (if that's possible) because you can very slightly taste the almonds.

I haven't tried the recipe with gluten free plain flour, but I'm pretty sure you'd have no problem doing a straight swap. The recipe doesn't contain a lot of flour, so flour substitutions tend to work well. Good luck!

I first published this recipe in April 2015. This version has been updated with a how-to video, new photographs, a few changes to the text and nutritional info and conversion to metric measurements in the recipe.

NUTRITION

Calories: 384kcal

Carbohydrates: 58g

Protein: 4g

Fat: 16g

Saturated Fat: 9g

Cholesterol: 97mg

Sodium: 145mg

Potassium: 121mg

Fiber: 2g

Sugar: 43g

Vitamin A: 510IU

Calcium: 23mg

Iron: 1.8mg



Tried this recipe?

Let me know if you liked it!