

# Italian Love Cake

## Ingredients

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15 1/4 oz Chocolate Cake Mix  
1 c Water  
6 Eggs  
1/3 c Vegetable Oil  
1 1/2 t Espresso Powder  
2 lb Ricotta  
3/4 c Sugar  
1/3 c Brown Sugar  
2 t Vanilla Extract  
1/2 t Kosher Salt  
8 oz Cool Whip  
4 oz Chocolate Pudding Mix  
2 c Milk (whole, cold)

## Instructions

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- 1.Coat a 9x13-inch baking pan with cooking spray. In a large bowl add chocolate cake mix, water, 3 eggs, and oil, along with espresso powder if using. Pour into the baking pan and smooth out the top. Heat the oven to 350°F.
- 2.In a food processor add ricotta cheese, sugar, brown sugar, 3 eggs, vanilla extract, and kosher salt. Process until well-combined and smooth, about 30 seconds. Pour evenly over the cake batter, covering the cake batter completely.
- 3.Bake until the batters have flipped, the chocolate cake will have risen to the surface and a tester inserted into the center comes out clean, 1 hour to 1 hour and 10 minutes. Place the pan on a wire rack and let cool completely, about 2 1/2 hours.

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4. In the bowl of an electric mixer with whisk attachment add the chocolate pudding mix and cold whole milk. Turn on the machine to low and whisk until dissolved and the mixture is slightly thickened, about 2 minutes. Let sit for 1 minute to thicken.

5. Fold in Cool Whip with a spatula until fully combined. Spoon over the cooled cake and smooth or swoop over the top, as desired.

6. Loosely cover with plastic wrap. Refrigerate until the topping is set and chilled before serving, at least 4 hours and up to overnight.