

Treasure Barrel

Homemade Chocolate Cake with Chocolate Frosting Recipe

20 min Prep time	**35 min** Cook time	**55 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chocolate Cake

- [ ] 2 cups all-purpose flour
- [ ] 2 cups granulated sugar
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 2 teaspoons baking soda
- [ ] 1 teaspoon baking powder
- [ ] 1 teaspoon salt
- [ ] 1 cup buttermilk, room temperature
- [ ] 1/2 cup vegetable oil
- [ ] 2 large eggs, room temperature
- [ ] 1 teaspoon vanilla extract
- [ ] 1 cup freshly brewed hot coffee

For the Chocolate Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 4 cups powdered sugar, sifted
- [ ] 1/2 cup milk or heavy cream
- [ ] 1 teaspoon vanilla extract
- [ ] A pinch of salt

Instructions

1. Let's begin. First, preheat your oven to 350°F (175°C). Gently grease and flour two 9-inch round cake pans. I also like to line the bottom of each pan with a circle of parchment paper; it’s a little promise to yourself that the cakes will release flawlessly later. In a large bowl, or the bowl of your stand mixer, sift together the flour, sugar, cocoa powder, baking soda, baking powder, and salt. Whisk them together for a moment to make sure everything is evenly distributed. This is your foundation.

2. Now for the wet ingredients. In a separate medium bowl, whisk together the buttermilk, oil, eggs, and vanilla extract until they are beautifully combined and smooth. Pour this mixture into the dry ingredients. Mix on low speed, or gently by hand, just until the batter comes together. You don't want to over-mix here; a few little lumps are perfectly okay. We’re aiming for tenderness, and over-mixing can make the cake tough.

3. This next step is key. With the mixer on low, or while stirring gently, very carefully pour the hot coffee into the batter. The batter will become quite thin, almost like a soup. Please don't be alarmed! This is exactly right. This thin batter is what creates that incredibly moist and tender crumb we're looking for. Once the coffee is incorporated, stop mixing. Divide the batter evenly between your two prepared cake pans.

4. Time to bake. Place the pans in the preheated oven and bake for 30-35 minutes. The cakes are done when a wooden skewer or toothpick inserted into the center comes out with a few moist crumbs clinging to it, but no wet batter. Let the cakes cool in the pans on a wire rack for about 15 minutes before carefully inverting them onto the rack to cool completely. And I mean completely! This is so important for frosting.

5. While your cakes are cooling, let's make the heavenly frosting. In a large bowl, use a hand mixer or stand mixer to beat the softened butter until it's creamy and light, about 2 minutes. Sift in the cocoa powder and powdered sugar, alternating with the milk, and mix on low speed until just combined. Add the vanilla extract and a pinch of salt, then increase the speed to medium-high and beat for 3-5 minutes until the frosting is light, fluffy, and utterly luscious.

6. Once the cakes are completely cool, it's time to assemble your masterpiece. Place one cake layer on your serving plate or cake stand. Spread a generous amount of frosting over the top, right to the edges. Gently place the second layer on top. Use the remaining frosting to cover the top and sides of the cake. I like to use an offset spatula to create soft, beautiful swirls. It doesn't have to be perfect; the charm is in the homemade touch. Let it sit for a little while before slicing, if you can resist.

Nutrition per serving

480 kcal	6 g	65 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- Room temperature ingredients are your best friend here, especially for the cake batter. The eggs and buttermilk will incorporate much more smoothly and create a more uniform texture. It’s a small detail that yields a big reward in the final crumb of your cake.
- Don't rush the cooling process. I know it's tempting to frost a warm cake, but it will only lead to a melted, soupy frosting mess. Patience is a key ingredient in baking. Let them cool completely on a wire rack to ensure the air circulates all around them.
- When making the frosting, sifting the powdered sugar and cocoa powder is a step I never skip. It seems fussy, but it guarantees a silky-smooth, lump-free frosting. It takes an extra minute but makes the texture so much more luxurious and professional-feeling.