

Treasure Barrel

Matilda's Chocolate Cake: Moist & Easy 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 Dutch-processed cocoa powder
- [ ] 2 teaspoons baking soda
- [ ] 1 teaspoon baking powder
- [ ] 1 teaspoon salt
- [ ] 2 large eggs, at room temperature
- [ ] 1 cup buttermilk, at room temperature
- [ ] 1/2 cup vegetable oil
- [ ] 2 teaspoons vanilla extract
- [ ] 1 cup freshly brewed hot coffee

For the Rich Chocolate Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 1 1/4 cups Dutch-processed cocoa powder
- [ ] 4-5 cups powdered sugar, sifted
- [ ] 1/2 cup milk or heavy cream
- [ ] 2 teaspoons vanilla extract
- [ ] 1/4 teaspoon salt

Instructions

1. First things first, let's create our cozy baking space. Preheat your oven to 350°F (175°C) and get your pans ready. I love the gentle ritual of greasing and flouring two 9-inch round pans; it's like preparing a canvas. In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, baking powder, and salt. I love this part—the whisper of the whisk and watching the different shades of brown and white swirl together into a uniform, dusty mixture. It smells faintly sweet and full of promise.

2. Now for the wet ingredients. In a separate bowl, gently whisk together the eggs, buttermilk, oil, and that lovely vanilla extract. The mixture will turn a pale, creamy yellow. I always take a moment to admire how smooth it looks. It's important not to over-mix here, just bring everything together until it's combined. This simple combination is the heart of the cake's moistness, creating a foundation for that tender crumb we're aiming for. It's a calm, quiet step before the magic really happens.

3. It's time to bring it all together. Pour the wet ingredients into the bowl with the dry ingredients. Mix on low speed, just until the batter starts to come together—it will be quite thick at this point. Now, with the mixer still on low, slowly and carefully stream in the hot coffee. Oh, be careful, it can splash! The batter will transform into this beautiful, thin, liquidy consistency. It might seem too thin, but trust the process. This is what makes the cake so incredibly moist. The aroma of coffee and chocolate filling the air is just divine.

4. Carefully divide the gorgeous, dark batter evenly between your prepared pans. I like to use a measuring cup to make sure they're level. Pop them into the preheated oven and bake for about 30-35 minutes. You'll know they're ready when a wooden skewer inserted into the center comes out with a few moist crumbs attached. Let the cakes cool in their pans for about 15 minutes before you gently turn them out onto a wire rack to cool completely. Ugh, the waiting is the hardest part, but it's so important for a cake that doesn't fall apart!

5. While the cakes are cooling, let's whip up that glorious frosting. In a large bowl, beat the softened butter until it’s creamy and pale. Sift in the cocoa powder and powdered sugar, alternating with the milk, and mix on low speed until it’s all incorporated. Add the vanilla and a tiny pinch of salt, then turn the mixer up to medium-high and beat for a few minutes until the frosting is light, fluffy, and completely irresistible. I mean, you have to taste it, right? Just a little swipe from the spatula.

6. This is the final, beautiful moment of assembly. Place one cooled cake layer on your serving plate. Scoop a generous amount of frosting on top and spread it evenly, almost to the edges. Gently place the second layer on top. Then, cover the entire cake—top and sides—with the remaining frosting. I like to make soft swirls with the back of a spoon for a rustic, inviting look. Let it set for a bit before slicing into it. Wow, just look at it. It's a masterpiece of chocolatey goodness.

Nutrition per serving

550 kcal	6 g	75 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra rich flavor, you can add a cup of dark chocolate chips to the batter before baking. Just toss them in a little flour first so they don't all sink to the bottom. It adds little pockets of melted chocolate that are just heavenly.
- If your frosting gets too warm while you're working with it, just pop the bowl in the refrigerator for 10-15 minutes to help it firm up a bit. This is especially helpful on a warm day!
- This cake is amazing on its own, but a scoop of vanilla bean ice cream or a dollop of fresh whipped cream on the side takes it to a whole new level of indulgence. Sometimes I even add a few fresh berries for a pop of color and freshness.