

Treasure Barrel

Strawberry Chocolate Cake Recipe: Sweet Baking Treat

30 min Prep time	**35 min** Cook time	**1 h 5 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Chocolate Cake

- [ ] 2 cups all-purpose flour
- [ ] 2 cups granulated sugar
- [ ] 3/4 cup unsweetened Dutch-processed 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 boiling water

For the Fresh Strawberry Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 4-5 cups powdered sugar
- [ ] 1/2 cup fresh strawberry purée (from about 1 cup of strawberries)
- [ ] 1 teaspoon vanilla extract
- [ ] Pinch of salt

For the Chocolate-Dipped Strawberries

- [ ] 12 large, beautiful strawberries, washed and dried
- [ ] 1 cup bittersweet or semi-sweet chocolate chips

Instructions

1. First, let's get the oven ready and prep our dry ingredients. Preheat your oven to 350°F (175°C) and grease and flour two 9-inch round cake pans. I also like to line the bottoms with parchment paper just to be extra sure nothing sticks. In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, baking powder, and salt. Whisking is important here; it acts like sifting and makes everything light and airy, preventing dense spots in your cake. Just take a moment to breathe in that lovely cocoa smell.

2. Now for the wet ingredients. In a separate medium bowl, whisk together the buttermilk, oil, eggs, and vanilla extract until they're nicely combined. Pour the wet mixture into the dry ingredients and mix on low speed with an electric mixer, or by hand with a whisk, just until everything is combined. Be careful not to overdo it! Then, with the mixer on low or while stirring gently, very carefully pour in the cup of boiling water. The batter will be quite thin, but don't worry, that's the secret to a super moist cake. It's what makes this almost as good as my favorite chocolate cake recipe.

3 Pour the batter evenly between your two prepared pans. I like to use a kitchen scale for this to make sure my layers are perfectly even, but you can just eyeball it. Bake for 30-35 minutes, or until a wooden skewer or toothpick inserted into the center comes out with moist crumbs attached. Let the cakes cool in the pans for about 15 minutes before you carefully turn them out onto a wire rack to cool completely. This part requires a little patience, but it's so important for the frosting stage.

4 While the cakes cool, let's make the beautiful frosting and garnish. In a large bowl, beat the softened butter until it's creamy and smooth. Gradually add the powdered sugar, one cup at a time, mixing on low until it's incorporated. Then add the strawberry purée, vanilla, and salt, and beat on medium-high speed for a few minutes until it’s light, fluffy, and a beautiful pale pink. For the garnish, melt your chocolate chips and dip your dry strawberries, placing them on a parchment-lined plate to set. Once the cakes are cool, frost the first layer, add the second, and frost the entire cake before arranging your chocolate-dipped strawberries on top. Voila!

Nutrition per serving

480 kcal	6 g	60 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- Room temperature ingredients are truly key for a smooth batter and an even bake. I usually set my eggs and buttermilk on the counter about an hour before I plan to start baking. It feels like a small thing, but it makes a huge difference in the final texture of the cake.
- Be so, so careful when adding the boiling water to the cake batter. It can splash, so pour it in a slow, steady stream. This technique is called a 'hot water bloom' for the cocoa, and it's what creates that incredibly rich, deep chocolate flavor. It's a little trick that elevates the whole cake.
- When you're making the strawberry purée, you can either use a blender or a small food processor. I sometimes just mash them really well with a fork if I want a slightly more rustic texture in the frosting with tiny bits of berry. It’s all about the mood you’re in!