

Choco Fever Dream

Black Velvet Cake – Dark, Moist Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 1 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup packed brown sugar
- [ ] 1 cup unsalted butter, softened
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 cup buttermilk, room temperature
- [ ] 2 tsp espresso powder
- [ ] 1 tsp lemon zest

Vanilla Buttercream Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 3 cups powdered sugar, sifted
- [ ] 2 tsp vanilla extract
- [ ] 2 tbsp heavy cream
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease two 9-inch round cake pans and line the bottoms with parchment.
2. In a large bowl whisk together flour, cocoa powder, baking soda, and salt; set aside.
3. Cream butter, granulated sugar, and brown sugar until light and fluffy, about 3-4 minutes.
4. Add eggs one at a time, beating well after each; stir in vanilla, espresso powder, and lemon zest.
5. Alternately add the dry ingredients and buttermilk to the butter mixture, beginning and ending with dry ingredients. Mix just until combined, then divide batter between pans and smooth the tops.
6. Bake for 28-32 minutes, or until a toothpick inserted in the center comes out clean. Let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.
7. While the cakes cool, beat butter for the frosting until creamy, gradually add powdered sugar, then vanilla, cream, and a pinch of salt. Beat until light and spreadable.
8. Level the cooled cake layers, spread a thin crumb coat of frosting, chill briefly, then frost the top and sides generously. Finish with a drizzle of melted chocolate if desired.

Nutrition per serving

420 kcal	5 g	53 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a tablespoon of milk; if too thin, sprinkle a bit more flour.
- For a deeper flavor, toast the cocoa powder gently before using.
- Allow the frosted cake to sit at room temperature for 20 minutes before slicing.