

Choco Fever Dream

Black Velvet Halloween Cake

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

Ingredients

Cake

- [ ] 2 1/2 cups all-purpose flour
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 1 1/2 tsp baking soda
- [ ] 1 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 1/2 cups granulated sugar
- [ ] 4 large eggs, room temperature
- [ ] 1 cup buttermilk
- [ ] 2 tsp vanilla extract
- [ ] 2 tbsp black food coloring
- [ ] 1 tsp espresso powder (optional)

Dark Buttercream Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 3 cups confectioners' sugar, sifted
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 2 tbsp heavy cream
- [ ] 1 tsp vanilla extract
- [ ] A pinch of salt
- [ ] Black food coloring, as needed

Instructions

1. Preheat the oven to 350°F (175°C). Grease two 8-inch round pans, line with parchment, and set aside.
2. In a bowl whisk together flour, cocoa, baking soda, and salt; set aside.
3. Cream butter and sugar on medium speed until light and fluffy, about 3-4 minutes. Add eggs one at a time, mixing well after each.
4. Stir in vanilla, food coloring, and espresso powder. Alternate adding dry ingredients and buttermilk, beginning and ending with the dry mixture. Mix just until combined.
5. Divide batter evenly between pans and bake for 30-35 minutes, or until a toothpick comes out clean. Let cakes cool in pans for 10 minutes, then turn onto a wire rack to cool completely.
6. While cakes cool, make the frosting: beat butter until creamy, then gradually add powdered sugar and cocoa, beating on low. Add heavy cream, vanilla, and salt, then increase speed to high and whip until light. Adjust color with a few drops of black food coloring.
7. Level the cake layers, spread a thin crumb coat of frosting, chill for 15 minutes, then frost the top and sides generously. Decorate with chocolate shards, candy spiders, or a drizzle of dark chocolate ganache.

8 Serve at room temperature and enjoy the deep, velvety flavors that echo the quiet of a Halloween night.

Nutrition per serving

420 kcal	5 g	50 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a tablespoon of milk to loosen it.
- For extra shine, brush the top with a thin layer of simple syrup before frosting.
- Allow the frosting to rest at room temperature for easier spreading.