

Choco Fever Dream

Death by Chocolate Cake

A luxuriously moist chocolate cake with layers of fudgy frosting, ideal for true chocolate lovers.

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

Ingredients

Cake

- [ ] 1 ½ cups all-purpose flour
- [ ] ¾ cup unsweetened cocoa powder
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup granulated sugar
- [ ] ½ cup brown sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 2 large eggs, room temperature
- [ ] ¾ cup buttermilk
- [ ] ½ cup warm water
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp espresso powder

Chocolate Ganache Frosting

- [ ] 8 oz dark chocolate (70% cacao), chopped
- [ ] ½ cup heavy cream
- [ ] 2 tbsp unsalted butter, softened
- [ ] 2 tbsp powdered sugar
- [ ] ¼ tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Grease and line two 9-inch round pans with parchment.
2. In a bowl whisk together flour, cocoa, baking powder, baking soda, and salt. Set aside.
3. Cream butter with both sugars until light and fluffy. Add eggs one at a time, then stir in vanilla and espresso.
4. Alternately add the dry mixture and buttermilk to the butter mixture, beginning and ending with dry ingredients. Finally, stir in warm water until the batter is smooth.
5. Divide batter evenly between the pans. Bake for 30-35 minutes, or until a toothpick comes out with a few moist crumbs.
6. While the cakes cool, prepare the ganache: heat cream until just simmering, pour over chopped chocolate, let sit 2 minutes, then whisk until glossy. Add butter, powdered sugar, and vanilla; whisk until silky.
7. Cool cakes completely on a wire rack. Level the tops if needed, then place one layer on a serving plate, spread a thick layer of ganache, top with the second cake, and finish with a generous frosting coat.

8 Garnish with chocolate shavings or a dust of cocoa. Let the cake sit for 30 minutes before slicing.

Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the butter is at room temperature for a smoother batter.
- Do not overmix after adding the flour; it can lead to a dense crumb.
- For extra shine, brush the top with a thin layer of warmed ganache before serving.