

Indulge in This Luxurious Black Velvet Cake with Cream Cheese Frosting

Luxurious Black Velvet Cake ??



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

2 ½ cups all-purpose flour

2 cups sugar

¾ cup unsweetened cocoa powder

1 ½ tsp baking soda

½ tsp salt

1 ½ cups buttermilk

1 cup vegetable oil

2 large eggs

1 tsp vanilla extract

1 tsp white vinegar

½ cup hot water

2 tbsp black food coloring (optional, for that deep dramatic hue)

For the Cream Cheese Frosting:

8 oz cream cheese, softened

1 cup unsalted butter, softened

4 cups powdered sugar

2 tsp vanilla extract

2 tbsp heavy cream (or milk, to loosen the texture)

DIRECTIONS

1. ? Step 1: Prep Your Pans: Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans, or line with parchment rounds.
2. ? Step 2: Mix the Dry Ingredients: In a large mixing bowl, whisk together:
3. Flour
4. Sugar
5. Cocoa powder
6. Baking soda
7. Salt
8. Set aside.
9. ? Step 3: Combine the Wet Ingredients: In another bowl, whisk together:
10. Buttermilk
11. Oil
12. Eggs
13. Vanilla
14. Vinegar
15. Slowly add the wet mixture to the dry ingredients, stirring until just combined.
16. ? Step 4: Add Hot Water and Color: Gradually pour in the hot water (this enhances the cocoa flavor and loosens the batter). Add black food coloring if using. Mix until the batter is smooth. It will be thin—don't worry!
17. ? Step 5: Bake: Divide the batter evenly between the pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.

TIPS FOR SUCCESS

Room temperature ingredients make all the difference for smooth batter and frosting.

Don't skip the vinegar -it reacts with baking soda to give the cake that classic velvet texture.

Black food coloring is optional but highly recommended if you want that bold, black finish.

Freeze layers for 30 minutes before frosting for neater, crumb-free decorating.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/indulge-in-this-luxurious-black-velvet-cake-with-cream-cheese-frosting/>