

## Strawberry Chocolate Layer Cake - A Stunning Dessert for Any Celebration

Decadent Chocolate Berry Layer Cake - The Ultimate Celebration Dessert



OVEN  
**350°F**

TIME  
**5 min**

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### INGREDIENTS

For the Chocolate Cake:

- 2½ cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 2½ tsp baking powder
- 2 tsp baking soda
- 1 tsp salt
- 2 cups granulated sugar
- 1 cup vegetable oil
- 4 large eggs
- 1 tbsp vanilla extract
- 1½ cups buttermilk
- 1 cup hot coffee or hot water

For the Chocolate Whipped Frosting:

- 2 cups cold heavy whipping cream
- ½ cup powdered sugar
- ½ cup cocoa powder
- 1 tsp vanilla extract

For the Chocolate Ganache Drip:

- 1 cup semi-sweet chocolate chips
- ½ cup heavy cream

For Filling and Garnish:

- 2-3 cups fresh strawberries, halved
- 1-2 cups fresh blueberries
- Optional: chocolate curls or sprinkles

### DIRECTIONS

- Step 1: Make the Chocolate Cake Layers: Preheat oven to 350°F (175°C). Grease and line three 8-inch cake pans.
- In a large bowl, whisk together flour, cocoa, baking powder, baking soda, and salt.
- In another bowl, beat sugar, oil, eggs, and vanilla until combined. Add buttermilk.
- Gradually add dry ingredients to wet, then mix in the hot coffee.
- Divide batter evenly among pans. Bake 25-30 minutes, or until a toothpick comes out clean.
- Cool completely on wire racks before frosting.
- Step 2: Make the Whipped Cocoa Frosting: In a chilled bowl, beat heavy cream, powdered sugar, cocoa powder, and vanilla.
- Whip until stiff peaks form. Keep cold until ready to use.
- Step 3: Prepare the Ganache: Heat cream in the microwave or stovetop until steaming (do not boil).
- Pour over chocolate chips, let sit 1 minute, then stir until smooth.
- Let cool slightly before drizzling.
- Step 4: Assemble the Cake: Place one cake layer on a serving stand.
- Spread a generous layer of whipped frosting and top with chopped berries.
- Repeat with second and third layers.
- Frost the top and sides. Use a spoon or piping bag to drizzle ganache over edges.

16. Decorate the top with fresh strawberries, blueberries, and optional chocolate curls.

## SWAPS & NOTES

-moist chocolate sponge, creamy frosting, juicy berries, and a touch of elegance from the ganache.

It's surprisingly easy to assemble and tastes even better than it looks.

The fresh fruit cuts through the richness, giving it a balanced flavor that's not too heavy.

Buttermilk substitute: Use 1%<sup>o</sup> tbsps lemon juice or vinegar in 1%<sup>o</sup> cups milk, let sit 5 minutes.

### TIPS FOR SUCCESS

Chill the cake before slicing for clean, bakery-style layers.

Use a serrated knife for smooth cuts through the berries and frosting.

Don't skip the hot coffee-it brings out the chocolate depth without tasting like coffee.

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

Original recipe: <https://chefmaniac.com/strawberry-chocolate-layer-cake-a-stunning-dessert-for-any-celebration/>