

Chocolate Kahlœa Cake with Strawberry Buttercream Frosting: A Dessert to Remember

Some desserts aren't just desserts; they're experiences. This



OVEN
350°F

TIME
5-10 min

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INGREDIENTS

to create this showstopping dessert:

DIRECTIONS

1. Steps for the : Recipe
2. Part 1: Making the Kahlœa Chocolate Cake
3. Preheat and : Prep:
4. Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans, or line them with parchment paper circles.
5. Combine : Dry Ingredients:
6. In a large bowl, whisk together the flour, granulated sugar, cocoa powder, baking soda, baking powder, and salt.
7. Combine : Wet Ingredients:
8. In a separate medium bowl, whisk together the buttermilk, vegetable oil, eggs, and vanilla extract until well combined.
9. Combine : Wet and Dry:
10. Pour the wet ingredients into the dry ingredients and mix on low speed with an electric mixer (or by hand) until just combined. Do not overmix.
11. Add : Hot Coffee & Kahlœa:
12. Gradually add the hot brewed coffee and : Kahlœa to the batter, mixing on low speed until smooth. The batter will be thin, this is normal.
13. Divide the batter evenly between the prepared cake pans. Bake for 30-35 minutes, or until a wooden skewer inserted into the center comes out clean.
14. Let the cakes cool in the pans for 10-15 minutes before inverting them onto a wire rack to cool completely. Ensure they are fully cooled before frosting.
15. Part 2: Making the Strawberry Buttercream Frosting

16. PurØe Strawberries:
17. Wash and hull the fresh strawberries. Blend them in a food processor or blender until smooth. Strain the purØe through a fine-mesh sieve to remove seeds, pressing down on the solids. You'll need ... cup of strained purØe.
18. Beat : Butter:
19. In a large bowl, using an electric mixer, beat the softened unsalted butter on medium speed until light and fluffy (about 2-3 minutes).
20. Add : Powdered Sugar:
21. Gradually add the sifted powdered sugar, 1 cup at a time, mixing on low speed until incorporated, then increasing to medium-high until fluffy.
22. Add : Flavor:
23. Beat in the strained strawberry purØe, vanilla extract, and pinch of salt.
24. Adjust : Consistency:
25. If the frosting is too thick, add milk or heavy cream one tablespoon at a time until it reaches your desired consistency. If it's too thin, add more sifted powdered sugar. Beat on medium-high for another 1-2 minutes until light and airy.

SWAPS & NOTES

of KahlØa, perfectly complemented by a light, fresh, and utterly delightful strawberry buttercream.

It's sophisticated, it's luscious, and it's surprisingly approachable to make.

Get ready to bake a cake that will be the star of any gathering and leave everyone asking for the recipe!

Why I Love This Recipe This cake is the embodiment of my passion for creating desserts that are both impressive and incredibly satisfying.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter, eggs, and buttermilk are at room temperature for the best emulsion and cake texture.

Don't Overbake: Overbaked cake is dry cake!

Keep an eye on your baking time and use the skewer test.

Cool Completely: Frosting a warm cake is a recipe for disaster (and melted frosting).

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

Original recipe: <https://chefmaniac.com/chocolate-kahlua-cake-with-strawberry-buttercream-frosting-a-dessert-to-remember/>