

The Best Chocolate Strawberry Cake for Special Occasions

Get ready to bake a truly show-stopping dessert that's as beautiful as it is delicious! This



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup milk (whole or 2%)
- 1/2 cup vegetable oil
- 1 large egg
- 1 tsp vanilla extract
- 1/2 cup boiling water
- 1 cup powdered sugar (confectioners' sugar)
- 2-3 tbsp strawberry puree (from fresh or thawed strawberries)
- 1 cup unsalted butter, softened (2 sticks)
- 3-4 cups powdered sugar (confectioners' sugar)
- 1/4 cup heavy cream
- Fresh strawberries, hulled and sliced or whole
- Chocolate cookies (like Oreos or chocolate wafers)
- Crumbled chocolate cookies for garnish

Swaps and Notes:

Cocoa Powder: Use good quality unsweetened cocoa powder (Dutch-processed or natural, both work here due to both baking soda and baking powder).

Milk: Whole milk or 2% milk is fine. Buttermilk can also be used for an even more tender crumb.

Vegetable Oil: A neutral oil like canola or sunflower oil works best.

Boiling Water: This helps bloom the cocoa powder, intensifying the chocolate flavor, and contributes to the cake's moist texture.

Strawberry Puree (Glaze): Use fresh or thawed frozen strawberries, blended until smooth. Strain for a super smooth glaze if desired. Adjust the amount to reach desired consistency.

Unsalted Butter (Frosting): Ensure butter is well-softened (room temperature) for a smooth, creamy frosting.

Powdered Sugar (Frosting): Adjust the amount to your desired sweetness and frosting consistency.

Heavy Cream (Frosting): Adds richness and fluffiness. Add gradually.

Vanilla Extract (Frosting): Pure vanilla extract is recommended.

Toppings: Fresh strawberries are beautiful.

Chocolate cookies add crunch and extra chocolate.

Other toppings like chocolate curls, sprinkles, or even chopped nuts would be delicious.

DIRECTIONS

1. Let's bake and decorate this decadent : Chocolate Strawberry Dream Cake!
2. **Preheat & : Prep:** Preheat your oven to 350°F (175°C). Generously grease and flour a round cake pan (an 8-inch or 9-inch round pan works well for a single layer cake, or two 8-inch pans for a double layer). For extra ease, line the bottom of the pan with parchment paper. Trust me, this will make removing the cake a breeze!
3. **Mix : Dry Ingredients:** In a medium-sized bowl, whisk together the all-purpose flour, granulated sugar, unsweetened cocoa powder, baking powder, baking soda, and salt. Whisk until all dry ingredients are well combined and no lumps remain. This fragrant mixture will set the stage for a delightful cake!
4. **Combine : Wet Ingredients (and Add to Dry):** In a separate large bowl, whisk together the milk, vegetable oil, large egg, and vanilla extract until well combined. Pour these wet ingredients into the dry ingredients in the medium bowl. Mix with a whisk or spatula until just smooth.
5. **Add : Boiling Water:** Carefully stir in the 1/2 cup of boiling water into the batter. The batter will be thin and runny - this is normal! Stir just until combined.
6. **Bake the : Cake:** Pour the thin batter evenly into the prepared cake pan. Place in the preheated oven and bake for 30-35 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean (no wet batter attached). Once baked, remove the cake from the oven and let it cool completely in the pan on a wire rack before icing. Patience is key here-you want that icing to be on a beautifully cool

cake!

7. **Prepare : Strawberry Glaze:** While the cake cools, prepare the strawberry glaze. In a small bowl, mix together the 1 cup of powdered sugar with 2-3 tablespoons of strawberry puree. Whisk until the glaze is smooth and pourable. Adjust the amount of strawberry puree to achieve your desired consistency (thicker or thinner).
8. **Glaze the : Cooled Cake:** Once your cake is completely cool, carefully invert it onto a wire rack set over a piece of parchment paper or foil (to catch drips). Pour the prepared strawberry glaze evenly over the top of the cake, allowing it to drip down the sides. Let the glaze set for about 10-15 minutes.
9. **Whip : Frosting:** While the glaze is setting, prepare the buttercream frosting. In a large mixing bowl (or the bowl of a stand mixer), beat the 1 cup of softened unsalted butter until it's creamy and pale. Gradually add the 3-4 cups of powdered sugar, one cup at a time, beating on low speed until incorporated, then increasing to medium. Add the 1/4 cup heavy cream and 1 teaspoon vanilla extract. Beat on medium-high speed until the frosting is light, fluffy, and smooth.
10. **Decorate:** Once the glaze has set on the cake, carefully transfer the cake to your serving plate. Pipe or spread the prepared buttercream frosting on the top of the cake (and sides, if desired, or leave them glazed). Arrange fresh strawberries and whole chocolate cookies on top. Finally, sprinkle some crumbled chocolate cookies for extra crunch and a beautiful finish. Serve and enjoy!

SWAPS & NOTES

Cocoa Powder: Use good quality unsweetened cocoa powder (Dutch-processed or natural, both work here due to both baking soda and baking powder).

Milk: Whole milk or 2% milk is fine.

Buttermilk can also be used for an even more tender crumb.

Vegetable Oil: A neutral oil like canola or sunflower oil works best.

TIPS FOR SUCCESS

Don't Overmix: Overmixing cake batter (especially after adding flour) can lead to a tough cake.

Boiling Water: This step is crucial for blooming the cocoa and creating a moist crumb.

Cool Cake Completely: This is vital before adding glaze and frosting.

Adjust Glaze & Frosting Consistency: Add strawberry puree to the glaze and milk/cream to the frosting gradually until you reach your desired pourable/spreadable consistency.

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

Original recipe: <https://chefmaniac.com/the-best-chocolate-strawberry-cake-for-special-occasions/>