

## Black Velvet Cake - A Dark, Decadent Twist on a Classic Favorite

, get ready to fall in love with its



**OVEN**  
**350°F**

**TIME**  
**20 mins**

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### INGREDIENTS

For the Cake:

- 2 ½ cups all-purpose flour
- ¾ cup cocoa powder (Dutch-processed for deep color)
- 1 tsp baking soda
- ¾ tsp salt
- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 3 large eggs
- 1 tbsp vanilla extract
- 1 cup buttermilk
- 1 tbsp white vinegar
- 1 tbsp black gel food coloring (for deep black color)

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- ¾ cup unsalted butter, softened
- 4 cups powdered sugar
- 1 tsp vanilla extract

Step-by-Step Instructions:

1. Preheat & Prepare the Cake Pans:
2. Mix the Dry Ingredients:
3. Cream Butter & Sugar:
4. Add Eggs & Vanilla:
5. Alternate Dry Ingredients & Buttermilk:
6. Add Vinegar & Food Coloring:

7. Bake Until Set:

Make the Cream Cheese Frosting:

8. Beat Cream Cheese & Butter:

9. Add Powdered Sugar & Vanilla:

Assemble the Cake:

10. Frost & Decorate:

Place one cooled cake layer on a serving plate.

Spread a thick layer of cream cheese frosting over the top.

Place the second cake layer on top and frost the entire cake with the remaining frosting.

For an elegant finish, smooth the frosting with an offset spatula or create swirls for a more rustic look.

11. Slice & Enjoy!:

## DIRECTIONS

1. **Preheat & Prepare the Cake Pans:** Preheat your oven to 350°F (175°C). Grease and line two 9-inch cake pans with parchment paper to prevent sticking.
2. **Mix the Dry Ingredients:** In a medium bowl, whisk together the flour, cocoa powder, baking soda, and salt. Set aside.
3. **Cream Butter & Sugar:** In a large mixing bowl, beat the butter and sugar together until light and fluffy (about 3 minutes). This helps create a tender cake texture.
4. **Add Eggs & Vanilla:** Add the eggs one at a time, beating well after each addition. Then, mix in the vanilla extract.
5. **Alternate Dry Ingredients & Buttermilk:** Gradually add the dry ingredients to the butter mixture, alternating with the buttermilk. Stir just until combined-don't overmix!
6. **Add Vinegar & Food Coloring:** Stir in the white vinegar and black gel food coloring until fully incorporated. The vinegar helps activate the baking soda, ensuring a light, airy texture.
7. **Bake Until Set:** Divide the batter evenly between the prepared cake pans and smooth the tops.
8. **Bake for 30-35 minutes,** or until a toothpick inserted in the center comes out clean.
9. **Let cakes cool in the pans for 10 minutes,** then transfer to a wire rack to cool completely before frosting.
10. **Beat Cream Cheese & Butter:** In a large bowl, beat the softened cream cheese and butter together until smooth and creamy.

11. Add Powdered Sugar & Vanilla: Gradually add the powdered sugar, one cup at a time, beating until fluffy. Mix in the vanilla extract. If the frosting is too thick, add 1 tbsp of milk to adjust the consistency.
12. Frost & Decorate: Place one cooled cake layer on a serving plate.
13. Spread a thick layer of cream cheese frosting over the top.
14. Place the second cake layer on top and frost the entire cake with the remaining frosting.
15. For an elegant finish, smooth the frosting with an offset spatula or create swirls for a more rustic look.
16. Slice & Enjoy!: Let the cake sit for 15-20 minutes before slicing to allow the frosting to set.
17. Best Ways to Serve Black Velvet Cake: This cake is delicious on its own, but you can elevate it even more with:
  18. A drizzle of chocolate ganache - For an extra layer of decadence.
  19. Fresh berries on top - Strawberries or raspberries add a tart contrast to the richness.
  20. Edible gold dust or black sprinkles - For a dramatic, elegant finish.
  21. A side of whipped cream - Light and airy, it balances out the cake's richness.
22. My Tips for the Perfect Black Velvet Cake: Use black gel food coloring - This gives the cake its signature dark color without affecting the texture.
23. Don't overmix the batter - Stir just until combined to keep the cake soft and tender.
24. Let the cakes cool completely before frosting - If they're even slightly warm, the frosting will melt!
25. Chill before slicing for cleaner cuts - Refrigerate the cake for 30 minutes before cutting for neat slices.

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

Original recipe: <https://chefmaniac.com/black-velvet-cake-a-dark-decadent-twist-on-a-classic-favorite/>