

## Triple-Layer Chocolate Pecan Caramel Cake: The Decadent Recipe That Will Impress Everyone

The Ultimate Triple-Layer Chocolate Pecan Caramel Cake



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

For the Rich Chocolate Cake:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- $\frac{3}{4}$  cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1  $\frac{1}{2}$  teaspoons baking soda
- 1 teaspoon salt
- 1 cup buttermilk, room temperature
- $\frac{1}{2}$  cup vegetable oil
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 1 cup hot coffee

For the Chocolate Fudge Frosting:

- 1  $\frac{1}{2}$  cups unsalted butter, softened
- 6-8 cups powdered sugar
- $\frac{1}{2}$  cup heavy cream
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  teaspoon salt

For the Chocolate Ganache Drip:

- 1 cup semi-sweet chocolate chips or chopped chocolate

For Assembly and Decoration:

- 1  $\frac{1}{2}$  cups chopped pecans, toasted and cooled
- 1 cup caramel sauce (store-bought or homemade)
- Pecan halves for garnishing the top

? Swaps and Notes:

??? Step-by-Step Instructions:

1. Bake the Cakes:

Prep: Preheat your oven to 350°F (175°C).

Grease and flour three 8-inch round cake pans.

Combine Dry: In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.

Combine Wet: In a separate bowl, whisk together the buttermilk, oil, vanilla, and eggs.

Mix: Add the wet ingredients to the dry ingredients and mix until just combined.

Add Coffee: Slowly pour in the hot coffee and mix until the batter is smooth. It will be thin-this is normal.

Bake: Divide the batter evenly among the pans and bake for 30-35 minutes, or until a wooden skewer inserted into the center comes out clean.

Cool: Let the cakes cool completely on a wire rack.

2. Make the Frosting:

## DIRECTIONS

1. Bake the Cakes: Prep: Preheat your oven to 350°F (175°C). Grease and flour three 8-inch round cake pans.
2. Combine : Dry: In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
3. Combine : Wet: In a separate bowl, whisk together the buttermilk, oil, vanilla, and eggs.
4. Mix: Add the wet ingredients to the dry ingredients and mix until just combined.
5. Add : Coffee: Slowly pour in the hot coffee and mix until the batter is smooth. It will be thin-this is normal.
6. Bake: Divide the batter evenly among the pans and bake for 30-35 minutes, or until a wooden skewer inserted into the center comes out clean.
7. Cool: Let the cakes cool completely on a wire rack.
8. Make the Frosting: Cream Butter: In a large bowl, beat the softened butter with an electric mixer until light and fluffy.
9. Add : Cocoa: Gradually add the cocoa powder and mix until fully combined.
10. Add : Sugar: Slowly add the powdered sugar, one cup at a time, alternating with splashes of heavy cream.
11. Finish: Add the vanilla and salt. Continue mixing until the frosting is thick, fluffy, and spreadable.
12. Make the Ganache: Heat Cream: In a small saucepan or microwave-safe bowl, heat the heavy cream until it's just about to simmer.
13. Melt : Chocolate: Pour the hot cream over the chocolate chips. Let it sit for 2-3 minutes, then stir

until the ganache is smooth and glossy.

14. **Cool:** Let the ganache cool slightly until it's thick enough to drip slowly down the sides of the cake without running too quickly.
15. **Assemble and Decorate: Layer 1:** Place the first cooled cake layer on a serving plate. Spread a generous layer of the chocolate frosting on top.
16. **Add : Fillings:** Drizzle the caramel sauce and sprinkle about ½ cup of the chopped, toasted pecans over the frosting.
17. **Repeat:** Repeat this process with the remaining layers.
18. **Crumb : Coat:** Apply a thin layer of frosting over the entire cake to seal in any crumbs (the "crumb coat") and refrigerate for about 20 minutes.
19. **Final : Coat:** Once the crumb coat is set, apply a final, thicker layer of frosting to the top and sides.
20. **The : Drip:** Carefully spoon the cooled ganache along the top edge of the cake, letting it flow over the sides in drips. Pour the remaining ganache over the center of the cake.
21. **Garnish:** Pipe frosting rosettes on the top border. Press the remaining chopped pecans around the base of the cake. Top the rosettes with the pecan halves.
22. **Serve:** Slice, serve, and enjoy!
23. **? Tips for Success: Room Temperature Ingredients:** This is non-negotiable for cake and frosting! Room-temperature butter, eggs, and buttermilk emulsify properly, giving you a smooth, high-volume batter and fluffy frosting.
24. **Don't : Overmix:** Once the dry and wet ingredients are combined, mix only until no streaks of flour remain. Overmixing develops gluten, leading to a tough, dry cake.
25. **Toast the : Pecans:** Toasting the pecans for about 5-7 minutes in a dry pan or on a baking sheet at 350°F brings out their rich, buttery flavor and is worth the extra step!

## SWAPS & NOTES

It's also an incredible recipe to have in your repertoire because it's endlessly adaptable for the seasons.

Let it sit for 5 minutes before using.

**Hot Coffee** This is crucial for flavor!

Use plain hot water in a pinch, but the coffee really deepens the chocolate flavor without adding a coffee taste.

## TIPS FOR SUCCESS

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**Don't Overmix:** Once the dry and wet ingredients are combined, mix only until no streaks of flour remain.

Overmixing develops gluten, leading to a tough, dry cake.

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

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