

The Ultimate Mocha Layer Cake with Coffee Buttercream and Fresh Blackberries

, I've tasted my fair share of desserts, but this



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Mocha Cake Layers:

2 cups All-purpose flour: Provides the essential structure.

1 3/4 cups Sugar: For sweetness and moisture retention.

3/4 cup Unsweetened cocoa powder: Use high-quality Dutch-processed for a darker color.

2 tsp Powdered baking powder & 1 tsp Baking soda: Our leavening agents for a perfect rise.

1/2 tsp Salt: To enhance the chocolate notes.

1 cup Buttermilk: (Pro tip: If you're out, mix 1 cup milk with 1 tbsp lemon juice).

1/2 cup Vegetable oil: Keeps the cake moist even when refrigerated.

3 Large eggs: Room temperature for better emulsification.

2 tsp Vanilla extract: A baking staple.

1 cup Strong hot coffee: Freshly brewed to bloom the cocoa.

For the Coffee Buttercream:

1 cup Unsalted butter: Softened to room temperature.

4 cups Powdered sugar: Sifted to avoid lumps.

2 tbsp Instant espresso powder: Dissolved in 2 tbsp hot water.

2 tbsp Heavy cream: Adjust for your desired spreading consistency.

1 tsp Vanilla extract & a pinch of salt.

For the Garnish:

Fresh blackberries: Hand-picked for the best flavor.

Chocolate shavings or extra cocoa powder: For that professional finish.

DIRECTIONS

1. **Prep the Oven and Pans:** PrerØchauffer le four à 350°F (175°C). Grease three 8-inch round cake pans and line the bottoms with parchment paper. This is the best insurance policy against sticking!
2. **Mix the Dry Ingredients:** In a large mixing bowl, whisk together the flour, sugar, cocoa, baking powder, baking soda, and salt. Ensure there are no large clumps of cocoa powder.
3. **Incorporate the Wet Ingredients:** Add the buttermilk, vegetable oil, eggs, and vanilla to the dry mixture. Mix on medium speed until well combined.
4. **The Secret Ingredient:** Slowly pour in the hot coffee. The batter will be very thin—don't panic! This high liquid content is what makes the cake so incredibly moist. Stir until the batter is smooth.
5. **Bake:** Divide the batter evenly between the three pans. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.
6. **Whip the Buttercream:** Beat the softened butter until creamy and pale. Gradually add the powdered sugar one cup at a time. Stir in the dissolved espresso mixture, vanilla, and heavy cream. Whip on high for 2-3 minutes until light and fluffy.
7. **Assembly:** Place the first layer on a cake stand. Spread a generous layer of buttercream. Repeat with the second and third layers. Apply a "crumb coat" (a thin layer of frosting) to the outside, chill for 20 minutes, then finish with a final smooth layer of buttercream.

8. Decorate: Pipe swirls of frosting on top and nestle fresh blackberries into the peaks. Sprinkle with chocolate shavings for the final touch.

SWAPS & NOTES

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Chocolate shavings or extra cocoa powder: For that professional finish.

Swaps and Notes The Coffee: If you are sensitive to caffeine, feel free to use a strong decaf.

The coffee is there to enhance the chocolate, not necessarily to make the cake "taste" like a latte (though the frosting handles that!).

TIPS FOR SUCCESS

Temperature Matters: Ensure your eggs and buttermilk are at room temperature so the batter doesn't break.

Dissolve the Espresso: Never add dry espresso powder directly to the frosting; dissolving it in a tiny bit of water ensures a smooth, non-gritty texture.

Cool Completely: Never frost a warm cake.

If you're in a hurry, pop the layers in the freezer for 20 minutes to firm them up.

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

Original recipe: <https://chefmaniac.com/the-ultimate-mocha-layer-cake-with-coffee-buttercream-and-fresh-blackberries/>