

The Ultimate Chocolate Grid Cake: A Show-Stopping Decadent Dessert

The Stunning Chocolate Grid Cake: A Masterclass in Decadence



OVEN
350°F

TIME
5 min

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INGREDIENTS

2 cups all-purpose flour: The sturdy base of our cake.

$\frac{3}{4}$ cup cocoa powder: Use high-quality unsweetened cocoa for the best results.

1 $\frac{1}{2}$ cups sugar: For the perfect level of sweetness.

1 $\frac{1}{2}$ tsp baking powder & 1 tsp baking soda: Our lifting agents for a light crumb.

$\frac{1}{2}$ tsp salt: To balance the richness.

2 eggs: Room temperature is best for even mixing.

1 cup buttermilk: Provides moisture and a slight tang.

$\frac{1}{2}$ cup vegetable oil: Ensures the cake stays moist for days.

2 tsp vanilla extract: To enhance the chocolate notes.

1 cup hot coffee: This is the secret ingredient for deep flavor.

1 cup butter: Softened to room temperature.

2 $\frac{1}{2}$ cups powdered sugar: For a smooth, pipeable consistency.

$\frac{1}{4}$ cup cocoa powder: Extra chocolate for the topping!

2-3 tbsp milk: To adjust the thickness.

1 tsp vanilla extract: For that classic bakery aroma.

$\frac{1}{2}$ cup melted dark chocolate: This creates the striking visual finish.

Swaps and Notes:

No Buttermilk? No problem. You can make your own by adding 1 tablespoon of white vinegar or lemon juice to 1 cup of regular milk and letting it sit for 5 minutes.

Coffee Substitute: If you prefer not to use coffee, boiling water works perfectly fine, though you'll lose that extra depth of flavor.

Chocolate Types: For the grid, use a high-quality melting chocolate or couverture chocolate for a smoother finish and better snap.

Step-by-Step Instructions:

1. Prepare and Bake the Cake:
2. Incorporate Wet Ingredients:
3. Bake and Cool:
4. Whip Up the Frosting:
5. Assemble and Decorate:
6. The Signature Chocolate Grid:

Tips for Success:

The Coffee Secret: Use the hottest coffee possible. It reacts with the cocoa powder to break down lumps and release flavor.

Cool Completely: Never frost a warm cake. If the cake is even slightly warm, your beautiful buttercream will melt into a sugary mess.

Grid Perfection: If you're nervous about transferring the grid, you can drizzle the chocolate directly onto the frosted cake in a grid pattern. It looks just as artistic!

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 410 kcal

Total Fat: 19g

DIRECTIONS

1. **Prepare and Bake the Cake:** Preheat your oven to 350°F (175°C). Grease and flour two 9-inch cake pans to ensure no sticking. In a large mixing bowl, whisk together your flour, cocoa powder, sugar, baking powder, baking soda, and salt.
2. **Incorporate Wet Ingredients:** Add the eggs, buttermilk, oil, and vanilla to your dry mixture. Mix until just combined. Now, slowly stir in the hot coffee. Don't be alarmed-the batter will be very thin! This is exactly what makes the cake so moist.
3. **Bake and Cool:** Divide the batter evenly between the two pans. Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.
4. **Whip Up the Frosting:** While the cake cools, beat the softened butter, powdered sugar, cocoa, milk, and vanilla together. Continue beating until the frosting is light, fluffy, and easy to spread.
5. **Assemble and Decorate:** Place one cake layer on your serving plate. Spread a generous layer of frosting on top, then place the second layer over it. Frost the top and sides of the entire cake until smooth.
6. **The Signature Chocolate Grid:** Pipe or drizzle your melted dark chocolate in a crisscross grid pattern onto a sheet of parchment paper. Once it has set (but isn't completely brittle), carefully transfer it onto the top of your cake. This is the "wow" factor that makes this dessert a standout.
7. **Tips for Success:** **The Coffee Secret:** Use the hottest coffee possible. It reacts with the cocoa powder to break down lumps and release flavor.

8. **Cool : Completely:** Never frost a warm cake. If the cake is even slightly warm, your beautiful buttercream will melt into a sugary mess.
9. **Grid : Perfection:** If you're nervous about transferring the grid, you can drizzle the chocolate directly onto the frosted cake in a grid pattern. It looks just as artistic!
10. **Serving Suggestions and Pairings:** This cake is incredibly rich, so it pairs beautifully with a glass of cold milk or a strong espresso. If you are hosting a party, consider serving it alongside other bite-sized treats like Caramel Apple Pie Cookies or these easy Chocolate Chip Cookie Bites.
11. **Nutritional Information (Per Serving):** Calories: 410 kcal
12. **Total :** Fat: 19g
13. **Carbohydrates:** 58g
14. **Protein:** 5g
15. **Sugar:** 42g
16. **Storage and Leftover Tips:** You can store this cake in an airtight container at room temperature for up to 3 days. If your kitchen is warm, keep it in the refrigerator for up to 5 days. You can also freeze individual slices wrapped in plastic wrap and foil for up to 3 months-just thaw at room temperature when the craving hits!
17. **More Recipes You Will Love:** If you enjoyed this decadent chocolate experience, you have to try these other Chefmaniac favorites:
18. **No-Bake : Oreo Cream Pie -** For when you want chocolate without turning on the oven.
19. **Edible : Cookie Dough -** The perfect late-night snack for true dough lovers.
20. **Final Thoughts:** This Chocolate Grid Cake is more than just a recipe; it's a centerpiece. I hope you enjoy baking this as much as I enjoyed creating it. There's nothing quite like the satisfaction of peeling back that parchment paper to reveal a perfect chocolate design.
21. **Did you try this recipe?** I'd love to hear how it turned out! Leave a comment below, follow us on social media for more sweet inspiration, and don't forget to share your photos with the Chefmaniac community!

SWAPS & NOTES

. 1 cup hot coffee: This is the secret ingredient for deep flavor.

For the Chocolate Grid Decoration: ½ cup melted dark chocolate: This creates the striking visual finish.

You can make your own by adding 1 tablespoon of white vinegar or lemon juice to 1 cup of regular milk and letting it sit for 5 minutes.

Coffee Substitute: If you prefer not to use coffee, boiling water works perfectly fine, though you'll lose that extra depth of flavor.

TIPS FOR SUCCESS

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It reacts with the cocoa powder to break down lumps and release flavor.

Cool Completely: Never frost a warm cake.

If the cake is even slightly warm, your beautiful buttercream will melt into a sugary mess.

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

Original recipe: <https://chefmaniac.com/the-ultimate-chocolate-grid-cake-a-show-stopping-decadent-dessert/>