

A Chocolate Lover's Dream: Moist Chocolate Cake and Swiss Buttercream

The Ultimate Chocolate Cake with Swiss Chocolate Buttercream



OVEN
350°F

TIME
5 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

1 $\frac{3}{4}$ cups All-purpose flour: The sturdy base for our structure.

2 cups Sugar: Granulated sugar provides sweetness and moisture.

$\frac{3}{4}$ cup Unsweetened cocoa powder: Use a high-quality Dutch-processed cocoa for the deepest flavor.

1 $\frac{1}{2}$ tsp Baking powder & 1 $\frac{1}{2}$ tsp Baking soda: Our leavening duo for the perfect rise.

1 tsp Salt: To balance the richness of the cocoa.

2 Eggs: Room temperature is best for even mixing.

1 cup Buttermilk: The secret to a tender crumb.

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

2 tsp Vanilla extract: To enhance the chocolate notes.

1 cup Hot coffee: This "blooms" the cocoa powder, intensifying the chocolate flavor without making the cake taste like coffee.

5 Large egg whites: Fresh is better than carton whites for stability.

1... cups Sugar: To be dissolved into the egg whites.

1 $\frac{1}{2}$ cups Unsalted butter: Softened but still cool to the touch.

8 oz Melted dark chocolate: Cooled down so it doesn't melt the butter.

1 tsp Vanilla: For depth of flavor.

Pinch of salt: To cut through the richness.

Swaps and Notes:

No Buttermilk? You can make a quick substitute by adding 1 tablespoon of lemon juice or white vinegar to 1 cup of whole milk and letting it sit for 5 minutes.

Coffee Substitute: If you are strictly avoiding caffeine, you can use boiling water. However, I promise the coffee just makes the chocolate taste "more like chocolate."

The Chocolate: For the buttercream, use a high-quality baking bar (60% to 70% cocoa) rather than chocolate chips, as chips contain stabilizers that can affect the texture of the frosting.

Step-by-Step Instructions:

Baking the Cake:

Prep: Heat your oven to 350°F (175°C). Grease two 8-inch or 9-inch round cake pans and line the bottoms with parchment paper. This is a moist cake, so the parchment is non-negotiable!

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

Wet Ingredients: Add the eggs, buttermilk, oil, and vanilla. Mix until smooth using a whisk or a hand mixer on medium speed.

The Secret Step: Stir in the hot coffee by hand. The batter will be very thin-don't panic! This is exactly how it should look.

Bake: Pour the batter evenly into the prepared pans. Bake for 30-35 minutes. Test with a toothpick; it should come out clean or with just a few moist crumbs.

Cool: Let the cakes cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely.

Making the Swiss Chocolate Buttercream:

Heat: Combine egg whites and sugar in a heat-proof bowl over a pot of simmering water (double boiler). Whisk constantly until the mixture reaches 160°F (71°C) and the sugar is completely dissolved.

Whip: Transfer the mixture to a stand mixer. Whip on high speed until you have stiff, glossy peaks and the bowl feels cool to the touch. This can take 10-15 minutes.

Butter: Switch to the paddle attachment. With the mixer on medium-low, add the softened butter one tablespoon at a time. It might look curdled for a moment-keep mixing! It will come together into a smooth cream.

Flavor: Fold in the cooled melted chocolate, vanilla, and salt. Mix until the color is uniform and the frosting is silky.

Assembly:

Level your cake layers by trimming any domed tops with a serrated knife.

DIRECTIONS

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12. Place the first layer on a plate and spread a generous layer of buttercream.
13. Top with the second layer and cover the top and sides with a thin "crumb coat."
14. Chill for 20 minutes to set, then apply the final smooth layer of frosting.
15. Tips for Success: Temperature Matters: For the buttercream, ensure your meringue is completely cool before adding the butter. If the butter melts, pop the bowl in the fridge for 10 minutes and try whipping it again.
16. Don't : Overbake: Chocolate cakes can go from perfect to dry in a matter of minutes. Start checking at the 28-minute mark.
17. Chill : Before Slicing: Because this cake is so moist, it is much easier to slice cleanly if it has been refrigerated for at least an hour.
18. Serving Suggestions and Pairings: This cake is quite rich, so I love serving it with something bright or a different texture on the side.
19. For a refreshing contrast: Try serving a slice alongside a cold glass of Blueberry Lemonade.
20. For a dessert spread: If you're hosting a party, these Hot Chocolate Cookie Cups or these Chocolate Chip Cookie Bites make excellent bite-sized companions.
21. Nutritional Information (Per Serving): Calories: 540 kcal
22. Fat: 32g
23. Carbohydrates: 62g
24. Protein: 6g
25. Sugar: 48g

SWAPS & NOTES

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