

## Bakery-Style Chocolate Strawberry Drip Cake with Kahlua Ganache

Chocolate Strawberry Kahlua Cake



**OVEN**  
**350°F**

**TIME**  
**35 min**

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### INGREDIENTS

For the Chocolate Cake:

3 cups flour: All-purpose works best for structure.

3 cups sugar: To balance the deep cocoa.

1% cups special dark cocoa powder: For that intense, midnight color.

% cup unsweetened cocoa powder: For a classic chocolate profile.

1 tbsp baking powder & 1% tsp baking soda: Our leavening power.

1% tsp kosher salt: To sharpen the flavors.

4 large eggs: Room temperature for better emulsification.

% cup sour cream: The secret to a moist, tender crumb.

1 cup buttermilk: Adds a subtle tang and keeps the cake soft.

1 cup warm water + % tsp espresso powder: To bloom the cocoa.

% cup Kahlua: For depth and a hint of coffee liqueur.

% cup canola oil: Provides a long-lasting moist texture.

1 tbsp vanilla extract: Always use high-quality extract.

For the Strawberry Buttercream:

2 cups unsalted butter: Softened to room temperature.

6 cups powdered sugar: Sifted to avoid lumps.

4 tsp vanilla extract.

¾ cup strawberries: Very finely diced and patted dry with paper towels.

5-7 tbsp heavy whipping cream: Adjust for your desired consistency.

For the Chocolate Ganache & Garnish:

1 cup semi-sweet chocolate chips.

¾ cup heavy whipping cream.

Fresh strawberries: For the beautiful crowning touch.

## DIRECTIONS

1. **Prep the Pans and Oven:** Preheat your oven to 350°F (175°C). Properly grease three 9-inch cake pans with non-stick spray or butter and a dusting of cocoa powder.
2. **Mix the Dry Base:** In a large bowl, whisk together the flour, sugar, both types of cocoa powder, baking powder, baking soda, and salt. Ensure there are no large clumps of cocoa.
3. **Combine Wet Ingredients:** In a separate bowl, whisk the eggs, sour cream, buttermilk, oil, and vanilla. Stir the espresso powder into the warm water, then add that along with the Kahlua to the wet mixture.
4. **The Batter:** Gradually pour the wet ingredients into the dry ingredients. Mix just until combined. Do not overmix, or the cake will become tough.
5. **Bake and Cool:** Divide the batter evenly between the three pans. Bake for 25-35 minutes. You'll know it's ready when a toothpick inserted into the center comes out with just a few moist crumbs. Let the cakes cool in the pans for 20 minutes before transferring them to a wire rack to cool completely.
6. **Whip the Strawberry Buttercream:** Beat the softened butter until it is pale and fluffy (about 3-5 minutes). Slowly add the powdered sugar, vanilla, and heavy cream. Once smooth, fold in the patted-dry strawberries. Increase the speed and beat for another 2 minutes until airy.
7. **Assembly:** Place the first layer on a cake stand. Spread a generous layer of buttercream. Repeat with the second and third layers. Frost the top and sides smoothly. Pro tip: Chill the cake for 30 minutes before adding the ganache.

8. The Ganache Drip: Heat the heavy cream until steaming, then pour over the chocolate chips. Let it sit for one minute before whisking into a glossy sauce. Once cooled slightly but still pourable, use a spoon or squeeze bottle to create drips down the side of the cake. Top with remaining frosting swirls and fresh strawberries.

## SWAPS & NOTES

of Kahlua and espresso to the mix, you aren't just making a dessert; you're creating an experience.

This Chocolate Strawberry Kahlua Cake is the crown jewel of my baking repertoire, designed for those moments when a standard box mix just won't do.

Whether you are celebrating a milestone or simply want to treat your family to something spectacular, this multi-layered beauty delivers on every front: texture, flavor, and "wow" factor.

Why I Love This Recipe This isn't your average chocolate cake.

## TIPS FOR SUCCESS

**Blot Those Berries:** Strawberries hold a lot of water.

After dicing, press them firmly between paper towels to prevent your buttercream from becoming "soupy." **Chill Your Layers:** If you have time, wrap the cooled cake layers in plastic wrap and freeze them for 30 minutes before frosting.

It makes them much easier to handle and prevents crumbs from getting into your icing.

**Ganache Temperature:** If the ganache is too hot, it will melt your frosting.

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

Original recipe: <https://chefmaniac.com/bakery-style-chocolate-strawberry-drip-cake-with-kahlua-ganache/>