

## Rich Mocha Cake with Espresso Buttercream Frosting

Mocha Layer Cake with Coffee Buttercream and Blackberries



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Chocolate Mocha Cake:

- 2 cups all-purpose flour
- 1 3/4 cups granulated sugar
- 3/4 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 cup strong brewed coffee, cooled

For the Coffee Buttercream:

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- 2 tablespoons instant espresso powder dissolved in
- 2 tablespoons hot water
- 2 tablespoons heavy cream
- 1 teaspoon vanilla extract

Pinch of salt

For Garnish:

- Fresh blackberries
- Chocolate shavings or cocoa powder

### DIRECTIONS

1. Prepare the Pans: Preheat oven to 350°F (175°C). Grease and line three 8-inch round cake pans.
2. Mix Dry Ingredients: Whisk together flour, sugar, cocoa powder, baking powder, baking soda, and salt.
3. Add Wet Ingredients: Add buttermilk, oil, eggs, and vanilla. Mix until combined. Slowly stir in cooled coffee until batter is smooth.
4. Bake: Divide batter evenly among pans. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean. Cool completely.
5. Make the Buttercream: Beat softened butter until creamy. Gradually add powdered sugar.
6. Mix in dissolved espresso, vanilla, heavy cream, and salt. Beat until light and fluffy.
7. Assemble: Place one cake layer on a serving plate and spread with buttercream. Repeat with remaining layers.
8. Apply a thin crumb coat and chill briefly. Finish with a smooth final layer of frosting.
9. Decorate: Top with buttercream swirls, fresh blackberries, and chocolate shavings or a dusting of cocoa powder.

## SWAPS & NOTES

Extra bold flavor: Add a teaspoon of espresso powder directly into the cake batter.

Use milk with 1 tablespoon lemon juice or vinegar.

Dark chocolate version: Use Dutch-processed cocoa for deeper flavor.

Berry swap: Raspberries pair beautifully with mocha as well.

## TIPS FOR SUCCESS

Use room-temperature ingredients for even mixing.

Chill cake layers before frosting for easier assembly.

Apply a crumb coat to trap loose crumbs.

Whip buttercream for at least 3-4 minutes for extra fluffiness.

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

Original recipe: <https://chefmaniac.com/rich-mocha-cake-with-espresso-buttercream-frosting/>