

Homemade Chocolate Cake with Fresh Strawberry Filling

Chocolate Strawberry Cake Recipe



OVEN
350°F

TIME
2 min

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INGREDIENTS

For the Chocolate Cake:

- 1 3/4 cups all-purpose flour
- 2 cups granulated sugar
- 3/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs
- 1 cup whole milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

For the Whipped Cream Frosting:

- 2 cups heavy whipping cream
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract

For the Filling and Garnish:

- 2 cups fresh strawberries, sliced
- Extra strawberries for garnish (optional)

DIRECTIONS

1. Prepare the Oven and Pans: Preheat your oven to 350°F (175°C).
2. Grease and line two 9-inch round cake pans.
3. Mix the Dry Ingredients: In a large bowl whisk together:
4. Flour
5. Sugar
6. Cocoa powder
7. Baking powder
8. Baking soda
9. Salt
10. Mix until evenly combined.
11. Add the Wet Ingredients: Add the eggs, milk, vegetable oil, and vanilla extract.
12. Beat on medium speed for about 2 minutes until the batter is smooth.
13. Add the Boiling Water: Slowly stir in the boiling water.
14. The batter will become thin-this is normal and helps produce a moist cake.
15. Bake the Cakes: Divide the batter evenly between the prepared pans.
16. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
17. Allow the cakes to cool completely before assembling.
18. Prepare the Whipped Cream: In a chilled mixing bowl combine:
19. Heavy whipping cream
20. Powdered sugar

21. Vanilla extract
22. Beat until stiff peaks form.
23. Assemble the Cake: Place one cake layer on a serving plate.
24. Spread a thick layer of whipped cream over the cake.
25. Arrange sliced strawberries evenly across the cream layer.

SWAPS & NOTES

This recipe is flexible and easy to customize depending on your preferences.

Milk alternatives: Buttermilk can replace regular milk for extra richness.

Chocolate flavor boost: Adding a teaspoon of espresso powder enhances the chocolate taste.

Fruit options: Raspberries or mixed berries can be used instead of strawberries.

TIPS FOR SUCCESS

Chill the bowl before whipping cream.

Cold equipment helps create stable whipped cream.

Frosting a warm cake will melt the whipped cream.

Uniform slices create a neat and balanced filling.

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

Original recipe: <https://chefmaniac.com/homemade-chocolate-cake-with-fresh-strawberry-filling/>