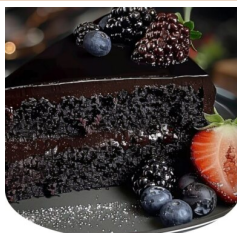


The Black Velvet Cake That Always Impresses with Bold Flavor and Striking Looks

This black velvet cake is indulgent yet balanced. Here's why it always turns out beautifully:



BLACK VELVET CAKE

You Will Need

2 cups all-purpose flour
1 cup granulated sugar
1 cup buttermilk
.....

OVEN
350°F

TIME
20 min

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INGREDIENTS

You'll Need (Makes 2 9-inch round cakes | Prep Time: 20 minutes | Bake Time: 30-35 minutes)

For the Cream Cheese Frosting: 8 oz cream cheese, softened 1/2 cup unsalted butter, softened 4 cups powdered sugar, sifted 2 teaspoons vanilla extract Pinch of salt How I Make Black Velvet Cake (:

DIRECTIONS

1. Step-by-: Step)
2. Prep and : Preheat
3. I preheat my oven to 350°F and grease and line two 9-inch round cake pans with parchment paper.
4. Mix the : Dry Ingredients
5. In a large mixing bowl, I whisk together the flour, sugar, cocoa powder, baking soda, baking powder, and salt until combined.
6. Add the : Wet Ingredients
7. I add the eggs, buttermilk, oil, and vanilla extract to the dry ingredients and mix on medium speed until smooth.
8. Incorporate : Hot Water and Color
9. Slowly, I pour in the hot water while mixing. This makes the batter very smooth and slightly thin. I then add black gel food coloring a little at a time until it reaches that dramatic, deep black shade.
10. I divide the batter evenly between the two pans and bake for 30-35 minutes, until a toothpick inserted in the center comes out clean.
11. I let the cakes cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.
12. Make the : Frosting
13. While the cakes cool, I beat the softened cream cheese and butter until smooth, then gradually add the powdered sugar, vanilla, and salt. I whip until fluffy and silky.
14. I layer the cooled cakes with generous scoops of frosting between them and frost the outside until smooth and beautiful. Sometimes I decorate with

chocolate shavings or a dusting of dark cocoa powder for extra flair.

15. My Favorite : Tips for Perfect Black Velvet Cake
16. Use dark cocoa powder:
17. It adds depth and enhances the black color.
18. Add food coloring slowly:
19. A few drops at a time - it's easier to darken than to lighten.
20. Let the cake cool completely:
21. This keeps the frosting from melting.
22. Use room-temperature ingredients:
23. It makes the batter and frosting smooth and lump-free.
24. Store the cake in the fridge but serve at room temperature for the best flavor and texture.
25. What I : Serve with This Cake

SWAPS & NOTES

, it's the kind of dessert that feels special whether you're celebrating or just treating yourself.

The cream cheese frosting adds tangy sweetness that balances everything perfectly.

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

Original recipe: <https://chefmaniac.com/the-black-velvet-cake-that-always-impresses-with-bold-flavor-and-striking-looks/>

I hope you try this black velvet cake and love it as much as I do.

It's dramatic, decadent, and destined to impress every time.