

## This Chocolate Kahlua Cake with Strawberry Buttercream Is My Secret to Instant Dessert Drama

Why This Cake Is Worth Every Bite



**OVEN**  
**350°F**

**TIME**  
**20 mins**

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### INGREDIENTS

You'll Need

For the Strawberry Buttercream Frosting:

### DIRECTIONS

1. Step-by-: Step)
2. Start with the : Cake Batter
3. I preheat my oven to 350°F (175°C) and grease two 8-inch round cake pans. You can also use a 9x13-inch pan if you want to skip the layering, but I love the look of a tiered cake with that pink frosting in between.
4. In a large mixing bowl, I combine the cake mix and pudding mix first, then add the eggs, oil, water, Kahlua, and sour cream. I mix it all together with a hand mixer until smooth-about 2 to 3 minutes. The batter is thick and glossy, which is exactly what I want.
5. I fold in the mini chocolate chips last for a little texture. Then I divide the batter evenly between the pans and bake for 30 to 35 minutes, or until a toothpick comes out clean. Let them cool in the pans for 10 minutes before flipping them onto a wire rack.
6. Make the : Strawberry Buttercream
7. While the cakes cool, I make the frosting. I start by pureeing about 1 cup of fresh strawberries in a blender or food processor. I usually strain out the seeds for a smoother texture, but that's totally up to you.
8. In a large bowl, I beat the softened butter until creamy, then slowly add the powdered sugar, alternating with spoonfuls of strawberry puree. Once it's thick, fluffy, and pink, I stir in vanilla and a pinch of salt to balance the sweetness. If it's too

runny, I add a bit more sugar; too stiff, a splash of heavy cream or milk does the trick.

9. Frost and : Assemble
10. Once the cakes are fully cooled, I spread a generous layer of strawberry buttercream on one layer, place the second on top, and frost the entire cake. If I'm feeling fancy, I pipe rosettes on top or decorate with sliced strawberries and chocolate shavings.
11. Pro tip: Chill the cake for 20-30 minutes before slicing. It helps the frosting set and gives you cleaner slices.
12. My Favorite : Tweaks and Tips
13. Amp up the : Kahlua
14. : For a boozier version, I brush the cake layers with a little extra Kahlua before frosting.
15. Make it ahead
16. : The cake layers can be baked a day in advance and stored wrapped in plastic. Just frost the day you're serving.
17. No strawberries?
18. Try raspberry puree or cherry preserves for a fun twist on the buttercream.
19. Want cupcakes instead?
20. This batter makes amazing cupcakes-just reduce the baking time to 18-22 minutes.
21. What I : Serve This Cake With
22. This cake is rich, so I usually serve it with:
23. Fresh berries on the side
24. A dollop of whipped cream
25. Coffee (spiked with Kahlua if we're going all out)

## SWAPS & NOTES

It's decadent, playful, and way easier than it looks.

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

Original recipe: <https://chefmaniac.com/this-chocolate-kahlua-cake-with-strawberry-buttercream-is-my-secret-to-instant-dessert-drama/>