

Foodnity Recipes

Strawberry Chocolate Cake

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 1 3/4 cups all-purpose flour
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 1/2 cups granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 cup buttermilk
- [ ] 1 tbsp lemon zest

Frosting

- [ ] 1/2 cup unsalted butter, softened
- [ ] 2 cups powdered sugar
- [ ] 1/4 cup cocoa powder
- [ ] 2 tbsp heavy cream
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Assembly

- [ ] 2 cups fresh strawberries, sliced
- [ ] Extra whole strawberries for garnish

Instructions

1. Preheat the oven to 350°F (175°C). Grease and flour two 9-inch round pans; set aside.
2. In a bowl, whisk together flour, cocoa powder, baking powder, baking soda, and salt; set aside.
3. Using a mixer, cream butter and sugar until light and fluffy, about 3-4 minutes. Add eggs one at a time, beating well after each.
4. Stir in vanilla, lemon zest, and buttermilk. Gradually add the dry ingredients, mixing just until combined.
5. Divide batter evenly between the prepared pans. Bake for 25-30 minutes, or until a toothpick comes out clean.
6. Let cakes cool in pans for 10 minutes, then turn onto wire racks to cool completely.
7. While cakes cool, make the frosting: beat butter until creamy, add powdered sugar and cocoa, then mix in cream, vanilla, and salt until smooth.
8. Place one cake layer on a serving plate, spread a thin layer of frosting, top with sliced strawberries, then add the second layer.

9 Frost the top and sides of the cake. Arrange whole strawberries on top for decoration. Chill briefly if you prefer a firmer frosting.

Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra glossy finish, drizzle melted chocolate over the top just before serving.
- If the frosting is too thick, add a teaspoon of milk at a time until desired consistency.
- A light dusting of powdered sugar adds a pretty finish without extra sweetness.