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Chocolate Cake Tutorials

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Chocolate Cake Recipe



HOW TO MAKE A CHOCOLATE CAKE FROM SCRATCH

For Ingredients

Once you've gathered your ingredients, it's time to prepare your cake batter!

- **Grease and line your cake pans with parchment paper:** This will make it much easier to remove the cake layers from the pan

Chocolate Cake Tutorials

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For Ingredients

Once you've gathered your ingredients, it's time to prepare your cake batter!

- **Grease and line your cake pans with parchment paper:** This will make it much easier to remove the cake layers from the pan
- **Sift the dry ingredients together:** This will help ensure that everything is well combined and remove any lumps of cocoa powder.
- **Whisk in the sugars:** I typically add sugar along with the wet ingredients, but I prefer to whisk the brown sugar and granulated in along with the dry ingredients in this cake.
- **Add the wet ingredients (except for the boiling water):** Once the dry ingredients and sugars are mixed together, you'll mix in your buttermilk, oil, eggs, and vanilla extract.
- **Mix in the boiling water & espresso powder:** For the last step, you'll whisk together your boiling water and espresso powder, then mix it into the batter. The batter will be very thin at this point, this is okay!
- **Pour the batter into your cake pans:** Once the batter is ready, you'll divide it evenly between your cake pans
- **Bake the cake layers:** The baking time will vary depending on the pans that you use. For this recipe, I prefer to use three 8-inch cake pans which takes about 30 minutes. Two 9-inch cake pans will take about the same amount of time.
- **Allow to cool:** You'll want to let the cake layers cool completely before adding the frosting.

While the cake layers are cooling you'll prepare your frosting. For this cake, I used my chocolate buttercream frosting

If you've never made frosting before then here is the Tutorial for preparing [chocolate buttercream frosting](#). Here's what you'll need to do to prepare the frosting:

- Beat the butter until smooth
- Mix in the powdered sugar
- Mix in the cocoa powder
- Add the heavy whipping cream, vanilla, & salt

HOW TO FROST THE CAKE

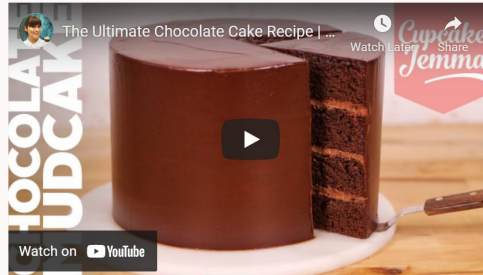
Level your cake layers

HOW TO FROST THE CAKE

- Level your cake layers
- Place one of the cake layers on a cake stand or large plate
- Add the frosting & repeat with the other layers
- Add the crumb coat
- Frost the top and sides of your cake

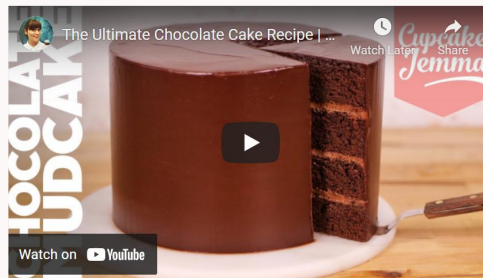
After that bake the cake at 350°F (177°C) for 28-32 minutes .To make a three-layer chocolate cake, used three 8-inch round cake pans.

YouTube Video



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YouTube Video



[For more details](#)

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Details collect from <https://www.livewellbakeoften.com/chocolate-layer-cake/>

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Ingredients

Main ingredients for the batter are as follows:

- **All-Purpose Flour:**
This is what provides the structure for the cake. As always, when measuring your flour make sure to use the spoon and level method. Too much flour can lead to a dense cake instead of a soft, light, and fluffy cake.
- **Natural Unsweetened Cocoa Powder:**
This is what provides the chocolate flavor! I highly recommend using natural unsweetened cocoa powder instead of Dutch-processed cocoa powder. This will ensure that the cake has enough acidity in it to rise properly.
- **Baking Soda, Baking Powder, & Salt:**
I've tested this cake with varying levels of baking powder and baking soda and 1 and 1/2 teaspoons of each one is the perfect amount. There's also some salt to help balance out the sweetness.
- **Sugar:**
You'll be using a mix of brown sugar and granulated sugar in this cake. The brown sugar adds moisture to the cake as well.
- **Oil:**
I recommend sticking with a neutral flavored oil like canola or vegetable oil. Coconut oil will be fine too, but if you do use it, just be sure your other ingredients are at room temperature so that it doesn't solidify when you mix everything together.
- **Buttermilk:**
The buttermilk adds moisture and helps to create a tender crumb. If you don't have any on hand, you can make your own with my homemade buttermilk substitute.



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- **Eggs & Vanilla:**
The eggs provide stability and the vanilla adds a little extra flavor.
- **Boiling Water & Espresso Powder:** The boiling water helps to bloom the cocoa powder and create a deeper, richer chocolate flavor. I also like to add some instant espresso powder which enhances the chocolate flavor even more. You can omit the espresso powder, but you'll still want to add the boiling water if you do.

Ingredients for the chocolate buttercream frosting

- **Unsalted Butter:**
This will give you a beautiful buttery flavor in your buttercream frosting. I recommend sticking with unsalted butter for the frosting as well.
- **Powdered Sugar:**
Also known as icing sugar or confectioner's sugar this helps to sweeten the frosting and make it thicker so you can frost your cake and pipe decorations.
- **Unsweetened Cocoa Powder:**
To add some chocolate flavor to the frosting.
- **Heavy Whipping Cream & Vanilla Extract:**
The heavy whipping cream helps to thin out the frosting just a bit so it's easier to spread and pipe. If you don't have any heavy whipping cream on hand, you can use milk. You'll also be using a little extra vanilla extract in the frosting.

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