

# Chocolate Cake Recipe

**Prep Time:** 25 minutes    **Cook Time:** 35 minutes    **Cake Cooling:** 45 minutes  
**Total Time:** 1 hour

A decadent and moist Chocolate Cake recipe with the easiest whipped Chocolate Frosting. Homemade chocolate cake makes for a stunning birthday cake.

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**Skill Level:** Easy

**Cost to Make:** \$8-\$10

**Servings:** 14 slices

## Ingredients

### Ingredients for Chocolate Cake:

- 3 cups **all-purpose flour**
- 1/2 cup **unsweetened cocoa powder**, (natural)
- 2 cups granulated sugar
- 2 tsp **baking soda**
- 1 tsp **salt**
- 2 cups warm coffee, (not hot)
- 2 Tbsp **white vinegar**
- 1 Tbsp **vanilla extract**
- 2/3 cup light olive oil, not extra virgin

### Ingredients for Chocolate Frosting:

- 12 oz cream cheese, room temperature
- 1 cup unsalted butter, (16 Tbsp) room temperature
- 5 cups **powdered sugar**
- 1 cup **unsweetened cocoa powder**, (natural)
- 1/2 tsp **salt**
- 2 tsp **vanilla extract**

## Instructions

### How to Make Chocolate Cake Layers:

1. Preheat the oven to 350°F. Butter two 9" cake pans and line the bottoms with a ring of parchment paper.
2. In a large bowl whisk together your dry ingredients: 3 cups flour, 1/2 cup cocoa powder, 2 cups sugar, 2 tsp baking soda and 1 tsp salt until there are no more cocoa lumps (a few tiny lumps are ok; it also helps to sift the cocoa before using it).
3. In a separate bowl, mix together your wet ingredients: 2 cups warm coffee, 2 Tbsp vinegar, 1 Tbsp vanilla extract and 2/3 cup olive oil.
4. Whisk the wet ingredients into the dry ingredients just until they come together. Your batter will still be slightly lumpy. Divide equally between prepared cake pans, and bake in a preheated oven at 350°F for 35 minutes or until a toothpick comes out clean. Let cool in the pan 15 minutes then transfer to a wire rack to cool completely before frosting.

### How to Make the Chocolate Frosting:

1. In the bowl of an electric mixer using paddle attachment (or using an electric hand mixer with a large bowl), beat together 12 oz cream cheese with 1 cup butter on medium/high speed until creamy (3 min), scraping down the



bowl as needed.

2. Sift in 5 cups powdered sugar with 1 cup cocoa powder, sifting in batches as needed to ensure there are no lumps. Then add 1/2 tsp salt. Mix on low speed until well combined. Thoroughly scrape down the bowl, then increase to medium/high speed and beat until smooth and whipped (1 min).
3. Add 2 tsp vanilla and beat on medium/high until smooth (1 min). Now it's ready to be piped onto cooled cake.

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