



Long Livo

Black Velvet Cake – Dark, Moist Dessert

20 min

Prep time

12

Servings

30 min

Cook time

Medium

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Cake Batter

- ☐ 2 cups all-purpose flour
- ☐ 3/4 cup unsweetened cocoa powder
- ☐ 1 1/2 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1 cup granulated sugar
- ☐ 1/2 cup packed brown sugar
- ☐ 1 cup unsalted butter, softened
- ☐ 2 large eggs, room temperature

- ☐ 1 tsp vanilla extract
- ☐ 1 cup buttermilk, room temperature
- ☐ 2 tsp espresso powder
- ☐ 1 tsp lemon zest

Vanilla Buttercream Frosting

- ☐ 1 cup unsalted butter, softened
- ☐ 3 cups powdered sugar, sifted
- ☐ 2 tsp vanilla extract
- ☐ 2 tbsp heavy cream
- ☐ Pinch of salt

Instructions

- 1** Preheat the oven to 350°F (175°C). Grease two 9-inch round cake pans and line the bottoms with parchment.
- 2** In a large bowl whisk together flour, cocoa powder, baking soda, and salt; set aside.
- 3** Cream butter, granulated sugar, and brown sugar until light and fluffy, about 3-4 minutes.
- 4** Add eggs one at a time, beating well after each; stir in vanilla, espresso powder, and lemon zest.
- 5** Alternately add the dry ingredients and buttermilk to the butter mixture, beginning and ending with dry ingredients. Mix just until combined, then divide batter between pans and smooth the tops.
- 6** Bake for 28-32 minutes, or until a toothpick inserted in the center comes out clean. Let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.
- 7** While the cakes cool, beat butter for the frosting until creamy, gradually add powdered sugar, then vanilla, cream, and a pinch of salt. Beat until light and spreadable.
- 8** Level the cooled cake layers, spread a thin crumb coat of frosting, chill briefly, then frost the top and sides generously. Finish with a drizzle of melted chocolate if desired.

Nutrition per serving

420 kcal

Calories

5 g

Protein

53 g

Carbs

22 g

Fat

Tips & notes

- If the batter looks too thick, add a tablespoon of milk; if too thin, sprinkle a bit more flour.
- For a deeper flavor, toast the cocoa powder gently before using.
- Allow the frosted cake to sit at room temperature for 20 minutes before slicing.