

Strawberry Mocha Cake

ingredients

For Cake:

1 3/4 cups all-purpose flour, plus more for pans
2 cups sugar
3/4 cups unsweetened natural cocoa powder
2 teaspoons baking soda 1 teaspoon baking powder
1 teaspoon salt
1 cup buttermilk, at room temperature
1/2 cup fresh vegetable oil
2 large eggs, at room temperature
1 teaspoon pure vanilla extract
1 cup freshly brewed hot coffee

For Frosting:

6 cups powdered sugar
4 sticks butter, at room temperature
2/3 cup Taste the Fruit 1stSeedless Strawberry Preserves
1/2 teaspoon salt
2 teaspoons pure vanilla extract
Red gel food coloring
Chocolate Covered Strawberries, for garnish



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directions

1. Preheat oven to 350 degrees.

Prepare two 8 inch cake pans with butter and flour to avoid sticking. Mix all dry ingredients (flour, sugar, cocoa, baking soda, baking powder, salt).

2. In a mixing bowl mix in all wet ingredients (buttermilk, oil, eggs, and vanilla). Add wet to dry with a stand mixer or hand mixer. Once combined, add in hot coffee. Mix on low speed until just combined. The batter will be extremely watery.

3. Divide batter evenly amongst the cake pans and bake for 40 minutes. Let cool for 30 minutes. Pop out of the pans. Freeze until firm.

4. After firm, take out cakes and place one layer on a flat surface. Spread icing on top of layer one. Place layer two on top of layer one. Spread icing on top of layer two then evenly spread icing all around the cake to your liking. Let set in refrigerator until serving. Garnish with chocolate strawberries.

Icing:

In a bowl or stand mixer, mix together powdered sugar and butter on a low speed until well blended. Add in vanilla, Strawberry Preserves, and food coloring (to your liking) and mix until incorporated.