

## **CHOCOLATE CELEBRATION CAKE WITH RASPBERRY FILLING**

*(inspired by many sources)*

for the cake:

1 + 3/4 cups (210g) all-purpose flour

1 + 1/2 cups (300g) sugar

3/4 cup (70g) cocoa powder

2 teaspoons baking soda

1 teaspoon baking powder

1 teaspoon kosher salt

1 cup buttermilk, shaken

1/2 cup vegetable oil

2 large eggs, at room temperature

1 teaspoon pure vanilla extract

1 cup freshly brewed hot coffee

for the buttercream:

1 cup (226g) unsalted butter, softened to room temperature

3 + 1/2 cups (420g) confectioners' sugar

1/2 cup (45g) unsweetened cocoa powder

2 to 3 Tablespoons heavy cream

pinch of salt

1 teaspoon vanilla extract

for the filling:

Raspberry jam (store-bought or homemade)

for optional decoration:

Brazilian brigadeiros (follow [this recipe](#))

Heat the oven to 350 degrees F. Butter three 7-inch round cake pans. Line with parchment paper, then butter and flour the pans, or use baking spray.

Sift the flour, sugar, cocoa, baking soda, baking powder, and salt into the bowl of an electric mixer fitted with a paddle attachment and mix on low speed until combined. In another bowl, combine the buttermilk, oil, eggs, and vanilla. With the mixer on low speed, slowly add the wet ingredients to the dry. With mixer still on low, add the coffee and stir just to combine.

Pour the batter into the prepared pans and bake for 35 to 40 minutes, until a cake tester comes out clean. Cool in the pans for 20 minutes, then turn them out onto a cooling rack and cool completely before filling and frosting.

Make the frosting:

On a stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy, about 4 minutes. Add confectioners' sugar, cocoa powder, heavy cream, salt, and vanilla extract. Beat on low speed for 30 seconds, then increase to high speed and beat for 1 full minute. Adjust consistency with more powdered sugar or with heavy cream. Place in a piping bag fitted with appropriate icing tips for the decorations you desire.

Place the first cake on a circular cardboard, add a circle of buttercream as a dam around the perimeter, fill the center with jam. Place second cake on top, repeat the process. Place the last cake on top, cover with a thin crumb cake layer of buttercream and refrigerate for 30 minutes. Finish the buttercream icing, add brigadeiros if so desired, or any other decorations.