

best Strawberry chocolate cake

Strawberry chocolate cake recipe chocolate cake with chocolate glaze, chocolate ganache and sweet strawberries! This is the BEST chocolate cake recipe!

To balance the whole chocolate, the cake has a layer of strawberries in the middle and strawberries on top. This makes the cake particularly beautiful, and with strawberries and chocolate together you can do nothing wrong.

This cake is stunning! He is almost too beautiful to eat. I said 'almost'. I dominated my play. I loved every single bite. I was in the chocolate sky.

This strawberry chocolate cake was divine. I highly recommend you to make it Valentine's Day. Your friends, your family, your darling or whoever you want to share love with, they will LOVE. I promise you that. I kind of hope my guys do it for me again. I was kind of thrown out of the kitchen... Ha!

Ingredients

For the Cake:

- 2 cups granulated sugar
- 1 3/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs at room temperature
- 1 cup whole milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

For the icing:

- 1 cup unsalted butter at room temperature
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 1 cup semi-sweet chocolate chips melted and cooled to room temperature
- For the Ganache:
 - 3/4 cup semi-sweet chocolate chips or chopped chocolate
 - 3/4 cup heavy cream

Garnish:

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- **24 ounces strawberries**

Instructions

1. Heat the oven to 350°F. Grease and flour two round 9-inch baking tins.
2. In the bowl of a stand mixer, mix the sugar, flour, cocoa, baking powder, baking powder, soda and salt in a large bowl. Add eggs, milk, oil and vanilla; on medium speed 2 minutes. Stir in boiling water (the dough becomes thin). Pour the dough into prepared pans.
3. Bake for 30 to 35 minutes or until the wooden tip inserted in the middle comes out clean. Allow to cool for 10 minutes; from the pans on wire frames. Allow to cool completely.
4. While the cake cools, make the cast. In the bowl of the stand mixer, beat the butter lightly and frothy at medium speed, about 2-3 minutes. Gradually add the icing sugar and stir until the icing is smooth, about 3-4 minutes. Mix the vanilla. Drizzle the cooled, melted chocolate and beat at medium speed until the icing is

smooth and creamy. Set aside during the preparation of the ganache.

5. For the chocolate ganache, place the chocolate in a medium bowl. Heat the cream in a small saucepan over a medium heat until it bubbles at the edges or you can heat it in the microwave. Pour the cream over the chocolate pieces. Leave the mixture for 30 seconds, then stir until the chocolate melts and a smooth ganache is formed, about 1-2 minutes. Allow the ganache to cool for about 5 minutes. Stir again.
6. To assemble the cake, place a cake on a cake stand or serving plate. Sprinkle the bottom layer of the cake with glaze. You want a thick layer of icing. Next, cut 1 cup of strawberries lengthwise into slices and place them on the glaze. Carefully place the second cake on the strawberries and gently press it down to make it easier to bind.
7. Pour the chocolate ganache over the cake and let it drop down on the sides of the cake. Wait until the ganache has become firm, about 15 minutes. Remove the stems from 10 pretty strawberries and place them on the cake with the stalk side down. Gently press them into the ganache so that they can rise. Cut into slices and serve!