

# Chocolate Cake with Chocolate Buttercream Frosting

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-buttercream-recipe>

## Ingredients:

- 1 3/4 cups flour
- 2 cups sugar
- 3/4 cup cocoa
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 2 eggs room temperature
- 1 teaspoon vanilla
- 1 cup coffee freshly brewed hot
- buttercream Chocolate
- 2 sticks butter room temperature
- 2 1/2 cups confectioners' sugar
- 1/2 cup cocoa
- 1 teaspoon vanilla
- 3 tablespoons heavy cream

## Nutrition:

1. Calories: 1710 calories
2. Carbohydrate: 236 grams
3. Cholesterol: 250 milligrams
4. Fat: 86 grams
5. Fiber: 11 grams
6. Protein: 17 grams
7. SaturatedFat: 37 grams
8. Sodium: 1780 milligrams

9. Sugar: 178 grams
  10. TransFat: 1 grams
- 

Thank you for visiting our website. Hope you enjoy Chocolate Cake with Chocolate Buttercream Frosting above. You can see more 18 japanese buttercream recipe You must try them! to get more great cooking ideas.