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Chocolate dipped strawberry cake

This chocolate covered strawberry cake is a very rich and fudgy chocolate cake that is filled with silky ganache and fresh strawberries. Covered with fluffy strawberry buttercream and topped with homemade chocolate on strawberries, this layer of cake is perfect for Valentine's Day dessert! This post may contain affiliate links. As an Amazon Associate I earn from qualifying purchases. Please refer to my full disclosure policy for more details. I've already shared some chocolate on strawberry recipes here on the blog. Mini cheesecakes, cupcakes and, most recently, milkshake! So it was only a matter of time before I finally created the cake version of the most iconic Valentine's Day treat! I always liked chocolate on strawberries. Every chocolate/fruit combo is delicious to me, but strawberries dipped in chocolate are the best! Since fresh, juicy strawberries and sweet, rich chocolate make such an amazing pairing, it's no surprise that they're perfectly paired in dessert form! So for this cake, we are combining chocolate cake and chocolate ganache with fresh strawberries and strawberry buttercream! This cake is simply divine! Fudgy Chocolate Cake LayersIt is the only chocolate cake recipe you or I will ever need in our lives. This cake recipe first debuts in my Turtle Chocolate Layer Cake and in almost every review I've seen in comments. Pinterest and emails, everyone has one thing in common to say: the best chocolate cake ever! Here's an example of two reviews: I made this cake a few months ago and it's the BEST chocolate cake I've ever had! I have tried so many chocolate cake recipes in my life and this is an absolute keeper. I'm sure you feel the same way when you make yours!! So what makes this chocolate cake so incredible? Well not only do we use a mixture of both sour cream and buttermilk to create the most soft and tender crumbs, but we use a combination of vanilla extract and soluble coffee to give this cake the richest chocolate flavor! This cake doesn't like its chocolate cake recipes where you just wipe the wet and dry ingredients together. It is butter-based, so there are many structures. The cake is dense and fudgy, but is still super moist and fluffy. It's all perfect for a chocolate cake to be! Fresh Strawberry Buttercream Instead of using my usual strawberry buttercream recipe, I decided to change things up to give this frosting a fresher look and taste. This time we won't be making a batch of my homemade strawberry sauce and adding some of it to frosting. You can if you want to add extra strawberry sauce between the cake layers, but since I don't have any use of strawberry sauce outside of buttercream, I just wanted enough flavor frosting. Reduced Strawberry Puree = BEST Flavour! To make strawberry frosting, we've gotta start with strawberries. Reduced strawberry puree to be exact! Start with a few strawberry puree in a blender or food processor. Then pour the into a saucepan and cook for 15-20 minutes until the puree has dropped from 2 cups to 3/4 cup. This will not only strengthen the taste of strawberries, but will also reduce the amount of liquid, so that it will not damage the texture of the butterfly. As with all reduced liquids, I recommend measuring the amount in a few minutes to see if you have the right amount or if you need to continue cooking it down a bit longer. This ensures that you don't over-cut and end up with less puree than you want. I recommend doing this part the night before so the puree can chill completely in the refrigerator. You do not want to add hot strawberry puree to frosting or you can end up with soup texture. And since puree only gives the frosting a very light and light pink color, you can add a few drops of pink gel color for a more vibrant look. Chocolate strawberry filling Sits between the layers of cake is a layer of strawberry butter, ganache and fresh scalding strawberry. I love this because in each bite you get a double dose of chocolate from the cake and ganache and a double dose of strawberry from buttercream and ground strawberries! You guys need to be ganache experts by now so I don't go for a detailed explanation. Even if you don't, you have nothing to worry about. Just microwave some cream and chocolate together, then stir. Now, what I really want to talk about is how to properly fill this cake. Some novice bakers had one issue with my Turtle Chocolate Layer Cake sliding off because of caramel pecan filling. When assembling the cake with filling (such as sauce, ganache, foam, etc.), you want to pipe one or double edge frosting around the edge of the cake layer. This arc will take place whatever refills you get a double dose of chocolate from the cake and ganache and a double dose of strawberry from buttercream and ground strawberries! You guys need to be ganache experts by now so I don't go for a detailed explanation. 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The neatest way to do this is with a disposable piping bag or squeeze bottle, but you can also use a spoon or just pour the ganache on top (although this is the messiest option). I recommend chilling cake at this point, so ganache can be created. It's just so the frosting boundaries we tube up don't slide off or push the extra ganache over the edge, ruining our neat drops. Chocolate Covered Strawberries You Obviously Can't Have Chocolate on Strawberry Cake Without Chocolate On Strawberries! Melt some chocolate with a little shortening, then dip some fresh strawberries. Shortening smoothes the chocolate, making a dipping breeze. You can leave the dipped strawberries plain, or you can drizzle with pink candies melting or melted Chocolate. Such a beautiful and perfect Valentines cake. It may take some time and effort, but each part can be taken ahead of time! I'll include more detailed take forward information in the notes below. Enjoy! More Chocolate On Strawberry Recipes: >>PIN RECIPE LATER<< FOLLOW QUEENSLEE APPÉTIT Like What Do You See? Make sure you're following Queenslee Appétit for more tasty recipes! Pinterest by Name | Instagram on Instagram | Facebook | Twitter | Do you have any questions about the recipe? Contact me here and I'd love to help! SHARE YOUR PICS! Tag me on Instagram @queensleeappetit or use the hashtag #queensleeappetit so I can see your gorgeous creations! SWEETEN UP YOUR INBOX! SUBSCRIBE to the Queenslee Appétit Newsletter to get new recipe notifications, monthly baking tips, a sneak peek at upcoming recipes, exclusive recipes and more! Let's get baking! 2 cups (16 oz) fresh strawberries, stems removed 2 and 1/4 cups with target flour 1 and 1/2 cups unsweetened cocoa powder 1 and 1/2 tsp salt 2 and 1/4 tsp baking soda 1 tsp baking powder 1 and 1/2 cups unsalted butter, room temperature 2 and 1/4 cup granulated sugar 4 large eggs, room temperature 3/4 cup sour cream, room temperature 1 and 1/2 tablespoons pure vanilla extract 1 and 1/2 tablespoons soluble espresso powder 2 and 1/4 cup buttermilk, room temperature 2 cups dark chocolate chips 1 cup heavy whipping cream 3 cups Unsalted Butter, softened to room temperature 12 cups Powdered sugar, sifted 3/4 cup Strawberry puree, chilled completely (recipe above) 4-6 tablespoons heavy cream or milk as needed Pink gel food coloring (optional) 10 large strawberries, rinse and even dry 8 oz. Pour into a saucepan and place in medium heat. Cook the puree over medium low heat, stirring from time to time for about 20-25 minutes, or until the puree is dropped to 3/4 cup or a little more. Allow to reduce the puree to the room temperature, then cover and transfer to the refrigerator to cool completely. You can let it cool down overnight. Preheat oven to 350°F (177°C). Prepare four 8-inch round cake pans with parchment layers, and grease in half. Cancel. In a large bowl, sift the flour, cocoa, salt, baking powder and baking soda. Wipe combine, set aside. In a bowl stand mixer equipped with paddle attachment, beat butter and sugar at medium speed until pale and fluffy, 4-5 minutes. Scrape the sides and bottom of the bowl. Lower the speed to medium-low levels and add the eggs one at a time, mixing after each addition until it is barely combined. Scrape the sides and bottom of the bowl. In a small bowl combine vanilla and soluble coffee granules. Add the sour cream dough along with the vanilla coffee mixture and beat on medium speed until combined. Alternately add dry ingredients in thirds and buttermilk 2 additions to the dough, starting and ending with dry Beat each addition only until you put together. Divide the dough equally between the cake pan, just over 2 cups on the pan. Bake two layers within 20-25 minutes or until the toothpick inserted into the center comes out clean and the cake springs back when lightly touched. Remove the cakes from the oven and allow to cool the pan for about 10 minutes, then turn on the cooling shelves to cool completely before frosting. Or at this point, you can wrap all the cake layers tightly in plastic wrap and freeze or in the refrigerator until ready to assemble. In a heat-safe bowl, microwave heavy blows of cream and chocolate chips together at 30 second intervals until the cream is steaming hot. It takes me about 1 minute. Stir until the mixture comes together to form a thick ganache. Cancel. In a bowl stand mixer, beat softened butter until super pale and fluffy, about 5-6 minutes. Scrape the sides and bottom of the bowl. Add half of the powdered sugar, one cup at a time and beat at a low speed after each cup until combined. When together add reduced strawberry puree and continue to beat until combined and smooth. Add the remaining powdered sugar one cup at a time, mixing at low speed until it's all combined. If the frosting is too thick, add heavy cream 1 tablespoon at a time until you reach the desired consistency. Shade with pink gel food coloring if you want a more expressive color. Increase the speed to medium high and beat for about 5-7 minutes, or until frosting is light and fluffy. Wash the strawberries and seduce them completely. Cancel. You only need about 10 large strawberries cake, but there should be enough chocolate to dip some extra. Line the baking sheet with a silpat mat or wax paper. Cancel. Melt dark chocolate and 1 tablespoon shortening in the microwave at 30 second intervals, stirring at each interval, until completely melted and smooth. Using a toothpick or holding strawberry in a cane, soak the strawberries in chocolate. Shake off excess chocolate and place on a prepared baking sheet. Transfer to the refrigerator for about 5-10 minutes to determine. Once the chocolate coating is set, melt the pink candies melt in the microwave at 15 second intervals, stirring at each interval, until completely melted and smooth. Pour melted candy melts into a squeeze bottle or a small ziplock bag and cut off in a tiny corner. Remove the strawberries from the refrigerator and drizzle the pink chocolate over each. Transfer it back to the fridge until it is ready for use. Use the shear spatula to place a bite of frost on the cake board or a serving plate on the player. Place one layer of cake on top and spread about 1 cup of strawberry buttercream over the first layer. Scoop some frosting into a disposable piping bag and cut at the end. Pipe double arc frosting around the edges of the cake and spoon some ganache and spread into a thin layer. Spread on a slightly recommended strawberry. Repeat with all the layers, placing the end layer upside down all cake with a thin layer of strawberry buttercream. Chill the cake for 30 minutes. Remove the cake from the refrigerator and frost the whole cake with a thick layer of frosting. Chill the cake in the refrigerator for another 30 minutes or in the freezer for 10-20 minutes. Pour the remaining ganache into a disposable piping bag or ziploc bag and snip off the tip. Drop ganache at the edge of the cake and fill the center. Use a shear spatula to spread the ganache over the top. Refrigerate for 5-10 minutes to install ganache. Put the remaining frosting on a dough bag fitted with a large star tip (I used Wilton 8B). Remove the cake from the refrigerator and pipe 10 swirl over the top. Top each swirl with chocolate on strawberry. Slice and serve! Make it forward: (1) Chocolate cake layers can be made ahead of time and double wrapped in plastic wrap and stored in a refrigerator or freezer. (2) Ganache can be taken ahead of time and stored in a refrigerator covered. Preheat the microwave for 30 seconds and stir until smooth. (3) Strawberry frosting may be carried out early and stored in an airtight container in a refrigerator for up to 1 week or in a freezer for several months. Before use, let the matte reach room temperature, then re-whip the rack in the mixer until the frosting is smooth and fluffy. Chocolate Covered Strawberries: I don't recommend making chocolate on strawberries ahead of time because moisture from strawberries would spill and the chocolate would get grainy. Reduced strawberry puree: you can use thawed frozen strawberries instead of fresh strawberries, although the cooking time may be longer because there will be more liquid. Chocolate Cake Layers: Feel free to replace half of the unsweetened cocoa powder with the Dutch process of cocoa for a deeper taste. Yield: 12 Serving Size: 1 Amount Per Serving: Calories: 1537Togeth Fat: 93gSaturated Fat: 56gTrans Fat: 1gSaturated Fat: 30g Holes Terrine: 287mgCarbohydrates: 173gFiber: 5gSugar: 153gProtein: 9gBON APPÉTIT! Love, Dedra©QUEENSLEE APPÉTIT. All images and content are protected by copyright. Please do not use my pictures without prior permission. If you would like to republish this recipe, please re-write the recipe in your own words, or link back to this post recipe. Recipe.

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