

Chocolate Covered Strawberry Chocolate Cake

As prepared by Eve Stump, owner/baker,
[The Baking Company and Bread Kneads, Findlay, Ohio](#)

Chocolate Cake

1 ¾ cups flour
2 cups sugar
¾ cups cocoa
2 ¼ teaspoons baking soda
½ teaspoon baking powder
1 teaspoon salt
1 cup milk
½ cup vegetable oil
1 ½ teaspoons vanilla extract
2 eggs

Directions:

In mixer with paddle attachment mix together dry ingredients. Using a liquid measuring cup, add wet ingredients, then add to bowl with dry ingredients. Mix until combined and scrape sides. Add hot water and mix until combined. Make sure sides are scraped and all ingredients are incorporated.



Strawberry Buttercream

2 cups unsalted butter, room temp
5-6 cups powdered sugar, sifted
½ cup strawberry preserves
(I use Smucker's brand)
½ teaspoon strawberry emulsion
2 tablespoons heavy whipping cream
Pinch of salt

Directions:

Whip butter with whisk attachment for 5 minutes until fluffy. Scrape sides half way through and continue to mix. Add half of the powdered sugar and mix until combined. Add all of preserves, emulsion and heavy cream whipping until combined. Add last half of powdered sugar and salt. Whip for another 3-5 minutes until light and fluffy.

Chocolate Ganache

6 oz. semi sweet chocolate chips
½ cup heavy whipping cream

Directions:

Add heavy cream to microwave-safe bowl and microwave until boiling. Pour in chocolate chips and whisk until smooth.

