



Chocolate vanilla cake

30'
Hands on

30'
Cook Time

14-16
Portion(s)

3
Difficulty



Ingredients

For the cake layers

- 300 g butter, at room temperature
- 300 g granulated sugar
- 300 g self-rising flour
- 4 eggs, medium
- 1 pinch salt
- 1 teaspoon(s) [vanilla extract](#)
- 150 g strained yogurt
- 2 tablespoon(s) cocoa powder

For the buttercream

- 300 g butter
- 300 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 30 g cocoa powder

To serve

- 50 g chocolates

Method

For the cake layers

- Preheat the oven to 160° C (320° F) set to fan.
- In a mixer's bowl add the butter, the sugar, and beat with the paddle attachment at high speed, for 5-6 minutes, until fluffy.
- Add 1-2 tablespoons of the flour and then the eggs, one by one.
- Add the rest of the flour, salt, the vanilla, the yogurt, and beat for 10 seconds.
- Transfer half of the mixture into a bowl. Add the cocoa powder to the remaining mixture that is in the mixer's bowl, and beat for a few seconds.
- Butter and flour 3 cake pans, 20 cm each. With a spoon, scatter the two mixtures alternately into each cake pan.
- Bang the cake pans on the kitchen counter to spread the mixture well, and bake for 30 minutes.
- Remove and let them cool well.

For the buttercream

- In a mixer's bowl add the butter, the icing sugar, the vanilla, and beat with the paddle attachment at medium speed for 2-3 minutes.
- Remove 1/3 of the mixture and add it to a bowl.
- Add the cocoa powder to the remaining mixture that is in the mixer's bowl, and beat until the ingredients are homogenized.

To assemble

- Place one of the cake layers on a serving platter.
- Spread 3 tablespoons of the chocolate buttercream. Place the second cake layer on top, spread 3 tablespoons of the chocolate buttercream, and follow the same process for the third cake layer as well.
- Spread the chocolate buttercream over the whole surface of the cake. With a spoon, scatter the white buttercream over the whole surface of the cake.
- Decorate with chocolates and serve.

Διατροφικός πίνακας

Nutrition information per portion

556 Calories (kcal)	35.0 Total Fat (g)	22.0 Saturated Fat (g)	53.0 Total Carbs (g)
28%	50%	110%	20%
38.0 Sugars (g)	5.1 Protein (g)	2.3 Fibre (g)	0.12 Sodium (g)
40%	10%	9%	2%