

# Blackberry Velvet Cake: Easy Gothic Inspired Dessert

Embrace the darkness with this stunning Blackberry Velvet Cake, an easy gothic inspired dessert that is as dramatic as it is delicious. This is not just a cake; it is a statement piece. It features intensely dark, black velvet cake layers that get their color from black cocoa, not from artificial dyes. These moody layers are then paired with a rich, luscious frosting made from vibrant blackberries, creating a stunning purple and black contrast. This recipe is surprisingly simple, allowing you to craft a sophisticated, bakery-worthy dessert that is perfect for a Halloween party, a moody dinner, or anyone who appreciates a dark aesthetic.

## ? What Makes This a “Gothic Inspired” Dessert?

### The Dark Aesthetic

The “gothic” element of this Blackberry Velvet Cake comes from its dramatic color palette. The cake itself is a deep, matte black. This is achieved by using **black cocoa powder**, the same ingredient that gives Oreo cookies their signature color.<sup>11</sup> When paired with the deep, natural purple of a blackberry frosting, the result is a dessert that feels elegant, mysterious, and beautifully moody.

### Flavor That Matches the Mood

A gothic inspired dessert should not just look the part; it should taste it, too. This cake delivers. The black cocoa provides a smooth, non-bitter chocolate flavor that is deep and complex.<sup>12</sup> The blackberries add a sharp, tart brightness that cuts through the richness, creating a flavor profile that is sophisticated and perfectly balanced. It is a mature, intriguing flavor that matches the visual drama.

A slice of dark chocolate layer cake with grey frosting, blackberry filling, and whole blackberries on top, garnished with fresh blackberries.

## Blackberry Velvet Cake: Easy Gothic Inspired Dessert

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- Author: [Aaron recipes](#)
- Total Time: [1 Hour 15 Minutes](#)
- Yield: [10-12 Slices](#)

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## Description

Embrace the darkness with this stunning Blackberry Velvet Cake, an easy gothic inspired dessert. Features black velvet layers (from black cocoa) and a vibrant, natural purple blackberry frosting.

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## Ingredients

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☐ For the Black Velvet Cake: 2 cups all-purpose flour 1.5 cups granulated sugar 1/2 cup black cocoa powder 1 tsp baking soda 1/2 tsp salt 1 cup buttermilk, room temperature 1/2 cup vegetable oil 2 large eggs, room temperature 1 tsp vanilla extract 1 tsp white vinegar  
For the Blackberry Ermine Frosting: 1.5 cups fresh or frozen blackberries 1/2 cup granulated sugar (for roux) 1/4 cup all-purpose flour 1/4 cup milk 1 cup (2 sticks) unsalted butter, softened 1 tsp vanilla extract

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## Instructions

1. Prep Cakes: Preheat oven to 350°F (177°C). Grease and flour two 8-inch round cake pans and line with parchment. 2. Mix Dry: In a large bowl, whisk together flour, sugar, black cocoa powder, baking soda, and salt. 3. Mix Wet: In a medium bowl, whisk together buttermilk, oil, eggs, vanilla, and vinegar. 4. Combine Batter: Pour wet ingredients into dry and whisk until just combined. Do not overmix. 5. Bake: Divide batter between pans. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. 6. Cool Cakes: Cool in pans for 10 minutes, then invert onto a wire rack to cool completely. 7. Prep Berries: Puree the blackberries in a blender. Strain through a fine-mesh sieve to remove seeds. You should have about 3/4 cup of puree. Set aside. 8. Make Roux: In a small saucepan, whisk the sugar, flour, and milk. Cook over medium heat, whisking constantly, until it becomes a very thick paste. 9. Cool Roux: Transfer the roux to a small bowl. Press plastic wrap directly onto the surface and let it cool COMPLETELY to room temperature. 10. Whip Frosting: In a large bowl, beat the softened butter until light and fluffy (3-4 minutes). On low speed, add the cooled roux one spoonful at a time. 11. Finish Frosting: Add 1/2 cup of the strained blackberry puree and the vanilla. Whip on high speed for 3-5 minutes until it resembles a light, stable whipped cream. 12. Assemble: Level the cooled cakes. Place one layer on a plate, top with half the frosting. Add the second layer and frost the top and sides.

## Notes

Ermine Frosting: This frosting is stable but much lighter and less sweet than standard buttercream. It has a 'velvet' texture. Room Temperature: For the Ermine frosting, it is CRITICAL that the butter and the cooled roux are the same room temperature for them to combine properly. Color: The black color of the cake and the purple of the frosting are 100% natural from the black cocoa and

blackberries.

- Prep Time: 40 Minutes
- Cook Time: 35 Minutes
- Category: Dessert
- Method: Baking
- Cuisine: Gothic / American

## Nutrition

- **Serving Size:** 1 slice
- **Calories:** 490
- **Sugar:** 40g
- **Sodium:** 290mg
- **Fat:** 25g
- **Saturated Fat:** 10g
- **Unsaturated Fat:** 0g
- **Trans Fat:** 0g
- **Carbohydrates:** 62g
- **Fiber:** 3g
- **Protein:** 5g
- **Cholesterol:** 80mg

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## Ingredients for a Darkly Delicious Cake

### The Secret to a Black Crumb

As mentioned, the key ingredient is black cocoa powder. This ultra-Dutch processed cocoa has been alkalized to remove all acidity, resulting in a black color and a smooth, mild flavor.<sup>13</sup> It is essential for this recipe. You cannot substitute regular or even standard Dutch-process cocoa and achieve the same gothic look. You will also need buttermilk and vinegar, which provide moisture and a slight tang.

### Crafting the Blackberry Frosting

For the frosting, we are creating a Blackberry Ermine Frosting. This vintage frosting, also known as “cooked flour” frosting, has a texture that is as light as whipped cream but as stable as buttercream. It is also less sweet, allowing the tart blackberry flavor to shine. It involves cooking a “roux” of flour, sugar, and milk, cooling it, and then whipping it into softened butter and blackberry puree.

# ? How to Bake the Black Velvet Layers

## Preparing Your Pans and Batter

First, preheat your oven to  $350^{\circ}\text{F}$  ( $177^{\circ}\text{C}$ ). Grease and flour two 8-inch round cake pans, and line the bottoms with parchment paper. In a large bowl, whisk together your all-purpose flour, granulated sugar, black cocoa powder, baking soda, and salt. In a separate bowl, whisk the room temperature buttermilk, oil, eggs, and white vinegar.

## Mixing and Baking

Pour the wet ingredients into the dry ingredients and whisk until *just* combined. It is vital that you do not overmix the batter. Overmixing develops gluten and will ruin the “velv\_et” texture, making the cake tough. Divide the batter evenly between your two prepared pans and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10-15 minutes before turning them out to cool completely on a wire rack.

# ? Creating the Blackberry Ermine Frosting

## Cooking the Flour Roux

The first step for this unique, “velvet” textured frosting is to make the roux. In a small saucepan, whisk together flour, granulated sugar, and milk. Place this over medium heat and continue to whisk constantly. The mixture will begin to thicken. Keep whisking until it becomes a thick, pudding-like paste. This process cooks the raw flour taste out.

## Cooling and Whipping

Transfer the thick paste to a shallow bowl and press a piece of plastic wrap directly onto the surface. This prevents a “skin” from forming. Let the roux cool *completely* to room temperature. This is not optional; if it is warm, it will melt the butter. In a large bowl, beat your softened butter until it is light and fluffy. On low speed, add the cooled roux to the butter, one spoonful at a time. Finally, add your blackberry puree (strained of seeds) and vanilla, then whip on high speed until light and airy.

# ?? Assembling Your Gothic Masterpiece

## Stacking the Layers

Once your cake layers are completely cool, level them with a serrated knife. Place one black velvet layer on your cake stand or serving plate. Top it with a generous layer of the purple blackberry velvet frosting, spreading it almost to the edge. The color contrast will be immediately apparent and striking.

## The Final Frosting

Gently place the second black velvet layer on top. You can choose to leave the cake “naked,” with the sides exposed, to show off the black layers and purple filling. Or, you can frost the entire cake

with the remaining blackberry frosting. For an extra gothic touch, top the cake with fresh blackberries and a dusting of black cocoa powder.

## ? Tips for the Perfect Gothic Vibe

### Nailing the Aesthetic

The beauty of a gothic inspired dessert is in the details. The contrast is key.

| Element | Description                   | Why It's Gothic                             |
|---------|-------------------------------|---------------------------------------------|
| Color   | Deep Black & Vibrant Purple   | Creates a dramatic, moody contrast.         |
| Texture | Matte Cake & Velvety Frosting | Offers a tactile, sophisticated experience. |
| Flavor  | Deep Chocolate & Tart Berry   | A complex, mature flavor profile.           |

### Frosting Alternatives

If the Ermine frosting seems too complicated, this Blackberry Velvet Cake also pairs wonderfully with a standard cream cheese frosting. To get the purple color, simply mix in 1/4 cup of blackberry puree (strained of seeds) at the end. For an even darker look, you could use the frosting from our [Black Velvet Cake: The Best Easy Oreo Frosting Recipe](#), which would create a stunning monochromatic black-on-black effect.

## ? Storing Your Blackberry Velvet Cake

### Refrigeration is Key

Because Ermine frosting (and cream cheese frosting) contains dairy, this cake must be stored in the refrigerator. Keep it in a covered cake carrier or tent it loosely with aluminum foil. It will stay fresh for up to 4 days.

### Serving the Cake

This cake is best served at room temperature, not straight from the fridge. The cold mutes the flavors and hardens the frosting and cake. Let the cake sit out on the counter for at least 30-60 minutes before slicing and serving to allow the textures and flavors to soften and bloom.

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## Frequently Asked Questions

Does this cake taste like Oreo cookies?

Yes! Because it uses black cocoa powder, the black velvet cake layers have that distinct, smooth, and deep chocolate flavor that is characteristic of an Oreo cookie. The tartness of the blackberry cuts the richness perfectly.

Can I use black food coloring instead of black cocoa?

You can, but it is not recommended. You would need a very large amount of black gel food coloring to achieve this color, which can alter the flavor of the cake, often giving it a bitter or chemical taste.

Black cocoa provides both color and a superior flavor.

My Ermine frosting seems soupy or separated?

This almost always means your flour/milk roux was still warm when you added it to the butter, causing the butter to melt. Or, your butter was too cold. All components (butter and roux) must be at the exact same room temperature for them to emulsify properly.

## **Conclusion**

This Blackberry Velvet Cake is the ultimate easy gothic inspired dessert. It proves that you do not need complicated techniques or artificial ingredients to create a cake that is visually stunning and incredibly delicious. The natural contrast between the black cocoa cake and the vibrant blackberry frosting is a show-stopper. It is a recipe that allows you to play with a darker, more sophisticated aesthetic while still delivering a crowd-pleasing, tender, and perfectly balanced dessert. Embrace your dark side and give this recipe a try.

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