

Midnight Blackberry Velvet Cake: Easy Homemade Dessert

Welcome to the ultimate showstopper dessert that combines dramatic, dark looks with bright, fruity flavors. This **Midnight Blackberry Velvet Cake** is the perfect **easy homemade dessert** for any occasion that calls for something truly special. Forget the standard red velvet; this recipe uses the magic of black cocoa to create a stunning, deep black crumb that is incredibly moist and tender. Paired with a vibrant, tangy blackberry cream cheese frosting, this cake offers a flavor contrast that is simply unforgettable. You will impress everyone with this sophisticated, yet surprisingly simple, dessert. This recipe guides you through every step, ensuring your cake is flawless.

Why This Blackberry Velvet Cake Stands Out

The Magic of Black Cocoa Powder

The secret to the “midnight” in this **Midnight Blackberry Velvet Cake** is black cocoa powder. Unlike regular Dutch-processed or natural cocoa, black cocoa is ultra-dutched, meaning it has a very high pH. This process neutralizes acidity, resulting in a smooth, non-bitter flavor and that iconic, deep black color you see in sandwich cookies. Consequently, the cake tastes mildly chocolatey without overpowering the other elements. It provides the visual drama, allowing the blackberry flavor to shine brightly against the dark backdrop. This unique ingredient truly sets this cake apart from any standard chocolate dessert.

Achieving the Perfect Blackberry Flavor

We utilize real blackberries to create a frosting that is bursting with authentic fruit taste. Many recipes rely on artificial extracts, but this method uses a simple blackberry puree. By cooking down fresh or frozen blackberries and straining the seeds, you create a concentrated, smooth base for the cream cheese frosting. This not only provides a beautiful, natural purple hue but also imparts a tart, fruity complexity that cuts through the richness of the cake. This natural approach ensures your **easy homemade dessert** tastes as good as it looks, with authentic flavor in every single bite.

A close-up of a layered chocolate cake with purple blackberry frosting, blackberry jam filling, and topped w

Midnight Blackberry Velvet Cake: Easy Homemade Dessert

No reviews

- Author: [Aaron recipes](#)
- Total Time: [1 Hour 5 Minutes](#)
- Yield: [12 Slices](#)

[Print Recipe](#)

[Pin Recipe](#)

Description

This Midnight Blackberry Velvet Cake features moist, dark black velvet cake layers, a vibrant homemade blackberry filling, and a rich vanilla buttercream. It's a dramatic and delicious homemade dessert.

Ingredients

Copy to clipboard

☐ 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 Filling: 2 cups fresh or frozen blackberries 1/4 cup granulated sugar 1 tbsp lemon juice 1 tbsp cornstarch 1 tbsp cold water
For the Vanilla Frosting: 1 cup (2 sticks) unsalted butter, softened 3-4 cups powdered sugar 1/4 cup heavy cream 1 tsp vanilla extract Pinch of salt

☐ Cook Mode Prevent your screen from going dark

Instructions

1. Prep: Preheat oven to 350°F (177°C). Grease and flour two 8-inch round cake pans.
2. Mix Dry Ingredients: In a large bowl, whisk together flour, sugar, black cocoa powder, baking soda, and salt.
3. Mix Wet Ingredients: In a separate medium bowl, whisk together buttermilk, vegetable oil, eggs, vanilla extract, and white vinegar.
4. Combine Batter: Pour the wet ingredients into the dry ingredients and whisk until just combined. Do not overmix.
5. Bake: Divide the batter (it will be thin) evenly between the prepared pans. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
6. Cool Cakes: Let cakes cool in the pans for 10 minutes, then invert onto a wire rack to cool completely.
7. Make Filling: In a small saucepan, combine blackberries, sugar, and lemon juice. Cook over medium heat until berries burst (5-8 mins).
8. Thicken Filling: In a small bowl, whisk cornstarch and cold water to make a slurry. Pour into the simmering berries, whisking constantly. Cook for 1-2 minutes more until very thick. Remove from heat and let cool completely.
9. Make Frosting: In a large bowl, beat the softened butter until creamy. Gradually add powdered sugar, alternating with the heavy cream and vanilla. Add salt. Beat on high speed for 3 minutes until light and fluffy.
10. Assemble: Level the cooled cakes. Place one layer on a serving plate. Pipe a dam of frosting around the edge. Fill the dam with the cooled blackberry filling.
11. Finish Cake: Place the second cake layer on top. Apply a thin crumb coat of frosting and chill for 20 minutes. Apply the final layer of frosting and decorate as desired.

Notes

Black Cocoa: Black cocoa powder is essential for the “midnight” color and Oreo-like flavor. Do not substitute regular cocoa. **Buttermilk:** If you don’t have buttermilk, you can make a substitute by adding 1 tablespoon of white vinegar or lemon juice to 1 cup of regular milk. Let it sit for 5 minutes. **Cooling:** Ensure all components (cakes and filling) are completely cool before assembling, otherwise the frosting will melt.

- Prep Time: 30 Minutes
- Cook Time: 35 Minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 520
- **Sugar:** 45g
- **Sodium:** 310mg
- **Fat:** 28g
- **Saturated Fat:** 11g
- **Unsaturated Fat:** 0g
- **Trans Fat:** 0g
- **Carbohydrates:** 65g
- **Fiber:** 3g
- **Protein:** 6g
- **Cholesterol:** 90mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Essential Ingredients for Your Cake

For the Midnight Velvet Cake Layers

To build the foundation of this cake, you will need a few key items. All-purpose flour provides the structure, while granulated sugar adds sweetness. The star, of course, is the black cocoa powder, which gives the cake its color and subtle flavor. For leavening, we rely on baking soda, which reacts with the acidic components. Salt and vanilla extract are crucial for enhancing all the other flavors. Lastly, vegetable oil and buttermilk work together to guarantee an incredibly moist and tender crumb that stays fresh for days.

For the Vibrant Blackberry Frosting

The frosting is what takes this cake to the next level. You will need a block of full-fat cream cheese, which must be at room temperature for a smooth consistency. Unsalted butter, also softened, adds richness and stability. Powdered sugar sweetens and thickens the frosting. The most important part is the blackberry reduction, made from fresh or frozen blackberries. A splash of fresh lemon juice brightens the fruit flavor, and a pinch of salt balances the sweetness. Together, these create a tangy, fruity, and creamy complement to the dark cake.

Step-by-Step: Baking the Perfect Layers

Mixing the Dry and Wet Ingredients

Your first step is proper preparation. Begin by preheating your oven to 350°F (175°C) and preparing three 8-inch round cake pans with parchment paper and grease. In a large bowl, whisk together your dry ingredients: flour, sugar, black cocoa powder, baking soda, and salt. In a separate, medium bowl, whisk the wet ingredients: buttermilk, vegetable oil, large eggs, and vanilla extract. This separation is key to preventing overmixing. Ensure both mixtures are smooth and homogenous before you combine them.

Creating and Baking the Batter

Now, pour the wet ingredients into the bowl containing the dry ingredients. Whisk them together just until they are combined. It is crucial not to overmix the batter; a few small lumps are perfectly fine. Overmixing develops the gluten in the flour, which can lead to a tough or dense cake. Divide the batter evenly among your three prepared pans. A kitchen scale is helpful here for ensuring perfectly even layers. Bake for 30-35 minutes, or until a wooden skewer inserted into the center comes out clean. Let the cakes cool in the pans for 15 minutes before inverting them onto a wire rack to cool completely.

Crafting the Blackberry Cream Cheese Frosting

Creating the Blackberry Reduction

Start by making the blackberry reduction, as it needs to cool. Place two cups of fresh or frozen blackberries in a small saucepan over medium heat. You can add a tablespoon of sugar if your berries are very tart. Cook, stirring occasionally, until the berries burst and the mixture is juicy, about 5-8 minutes. Strain the mixture through a fine-mesh sieve, pressing on the solids to extract as much juice as possible. Discard the seeds. Return the juice to the saucepan and simmer until it has reduced to about one-third of a cup. This concentration is key for flavor. Let it cool completely.

Assembling the Final Frosting

In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, beat the softened cream cheese and butter on medium-high speed until completely smooth and creamy. This should take about 3-4 minutes. Scrape down the sides of the bowl. With the mixer on low, gradually add the powdered sugar, one cup at a time, until it is all incorporated. Add the cooled blackberry reduction, lemon juice, and salt. Increase the speed to medium-high and beat for another 2-3 minutes until the frosting is light, fluffy, and holds its shape.

Assembling Your Midnight Blackberry Velvet Cake

Leveling and Stacking the Layers

Before you begin assembly, make sure your cake layers are completely cool. If your cake layers have domed tops, use a large serrated knife to level them. This creates a stable, even surface for stacking. Place one cake layer on your serving platter or cake stand. Use an offset spatula to spread a generous, even layer of the blackberry cream cheese frosting over the top, spreading it just to the edge. Carefully place the second cake layer on top and repeat the process. Finally, add the third cake layer, top-side down, for a sharp top edge.

Applying the Crumb Coat and Final Coat

Apply a very thin layer of frosting over the top and sides of the entire cake. This is the “crumb coat,” and its purpose is to trap any loose crumbs, ensuring your final layer of frosting is clean and pristine. Place the cake in the refrigerator for about 20-30 minutes to allow the crumb coat to set firmly. Once chilled, apply the remaining frosting to the top and sides of the cake. You can use your offset spatula to create smooth sides or make decorative swirls for a more rustic, **easy homemade dessert** look.

Tips for Success and Variations

Ensuring a Moist Cake Every Time

The key to this cake’s moistness lies in two things: the ingredients and the baking time. Buttermilk is a fantastic tenderizer, and the oil provides moisture that butter simply cannot. Be sure to measure your flour correctly. Instead of scooping directly from the bag, spoon the flour into your measuring cup and level it off. Most importantly, do not overbake. Check the cake at the 30-minute mark. As soon as a skewer comes out clean, remove it from the oven. The cake will continue to cook slightly from residual heat as it cools.

Creative Decoration Ideas

While the **Midnight Blackberry Velvet Cake** is stunning on its own, decorations can make it even more special. For an elegant look, top the cake with a pile of fresh blackberries and a few fresh mint leaves. You can also create a beautiful drip effect using a simple dark chocolate ganache, letting it drip down the sides. For a more “gothic” feel, consider dusting the top with more black cocoa powder or adding some edible black glitter. The vibrant purple frosting against the black cake provides a beautiful canvas for your creativity.

Storage and Make-Ahead Guide

How to Store Your Finished Cake

Because this cake contains a cream cheese frosting, it must be stored in the refrigerator. Place the cake in a cake carrier or cover it loosely with plastic wrap. It will stay fresh and delicious for up to 4 days. The oil-based cake actually becomes more moist and flavorful after a day. For the best taste and texture, allow the cake to sit at room temperature for 20-30 minutes before serving. This

softens the frosting and brings out the flavors.

Making Components in Advance

This is a fantastic recipe to prepare in stages. The blackberry reduction can be made up to 5 days in advance and stored in an airtight container in the refrigerator. The cake layers can also be baked a day or two ahead. Once cooled, wrap them tightly in plastic wrap and store them at room temperature. You can even freeze the unfrosted cake layers for up to one month. Wrap them tightly in plastic wrap, followed by a layer of aluminum foil. Thaw overnight in the refrigerator before frosting.

Cake Timing Summary

Task	Prep Time	Cook Time	Total Time
Blackberry Reduction	5 min	15 min	20 min
Cake Batter	15 min	0 min	15 min
Cake Baking	5 min	35 min	40 min
Frosting	15 min	0 min	15 min
Assembly	20 min	0 min	20 min
Total Project	1 hr	50 min	~1 hr 50 min (plus cooling)

Frequently Asked Questions

Can I use regular cocoa powder instead of black cocoa?

You can, but the cake will not be black. It will be a standard dark brown chocolate cake, and the flavor will be more assertively chocolatey. Black cocoa powder is essential for the “midnight” look and the subtle, non-bitter flavor profile that allows the blackberry to be the star.

My frosting seems too thin. How can I fix it?

This is usually due to ingredients being too warm or adding too much liquid. First, try chilling the frosting in the refrigerator for 20-30 minutes, then re-whip it. If it’s still thin, you can add more powdered sugar, about 1/4 cup at a time, until it reaches the desired consistency.

Can I use this recipe to make cupcakes?

Absolutely. This recipe will make approximately 24 cupcakes. Fill the cupcake liners about two-thirds full and bake at 350°F (175°C) for 18-22 minutes, or until a skewer comes out clean. This makes for a perfect handheld version of this dramatic dessert.

Conclusion

This **Midnight Blackberry Velvet Cake** is more than just an **easy homemade dessert**; it is an experience. The striking contrast between the deep black crumb and the vibrant purple frosting is a feast for the eyes, while the blend of subtle chocolate and bright, tangy blackberry is a delight for the palate. This recipe proves that you do not need to be a professional baker to create something truly spectacular. For another take on a dramatic, dark cake, check out our favorite **black velvet cake with the best easy oreo frosting**. We are confident this will become a new favorite in your

baking rotation.

Generated by Aaron Recipes