

Rich Black Cocoa Cake: Easy Chocolate Dessert Recipe

If you have ever marveled at the dark, dramatic color of an Oreo cookie and wished you could capture that flavor in a cake, this Rich Black Cocoa Cake is the recipe for you. This easy chocolate dessert recipe is a game-changer for chocolate lovers. It uses a special ingredient, black cocoa powder, to achieve a stunning, jet-black crumb and a smooth, mellow, and completely unique chocolate flavor. This cake is incredibly moist, tender, and pairs perfectly with a simple vanilla glaze, a dusting of powdered sugar, or a rich buttercream. It is a sophisticated, simple, and stunning dessert.

? What Is Black Cocoa Powder?

The “Ultra-Dutch” Process

Black cocoa powder is the secret to this cake’s magic. It is a type of “Dutch-process” cocoa, but it has been taken a step further. All Dutch-process cocoa is “alkalized,” meaning it is treated with an alkaline solution to neutralize its natural acidity.¹⁶ Black cocoa is *heavily* alkalized, or “ultra-Dutch.”¹⁷ This process strips it of almost all its acidity, resulting in a strikingly black color and a very smooth, non-bitter taste.

How Black Cocoa Changes Your Baking

Because black cocoa is alkaline (non-acidic), it will not react with baking *soda* on its own.¹⁸ Natural cocoa is acidic, so it reacts with alkaline baking soda to create lift. Since black cocoa has no acid, this recipe must provide its own acid to activate the baking soda. We do this by using buttermilk, which creates the necessary chemical reaction for a perfect rise, all while adding incredible moisture and a tender crumb.

A close-up of a rich chocolate layer cake with chocolate frosting, topped with cocoa powder and chopped

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- Author: [Aaron recipes](#)
- Total Time: [1 Hour 5 Minutes](#)
- Yield: [1 \(10-inch\) Bundt Cake](#)

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Description

This Rich Black Cocoa Cake is an easy chocolate dessert recipe that uses black cocoa powder for a striking dark color and a smooth, Oreo-like flavor. A moist and tender Bundt cake.

Ingredients

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☐ For the Black Cocoa Cake: 3 cups all-purpose flour, 2 cups granulated sugar, 3/4 cup black cocoa powder, sifted, 1.5 tsp baking soda, 1 tsp salt, 1 cup (2 sticks) unsalted butter, softened, 3 large eggs, room temperature, 1.5 cups buttermilk, room temperature, 2 tsp vanilla extract. For the Vanilla Glaze: 1 cup powdered sugar, 2-3 tbsp milk or cream, 1/2 tsp vanilla extract

☐ Cook Mode Prevent your screen from going dark

Instructions

1. Prep: Preheat oven to 325°F (163°C). Thoroughly grease and flour a 10-inch Bundt pan. 2. Mix Dry: In a medium bowl, whisk together the flour, sifted black cocoa powder, baking soda, and salt. 3. Cream Butter and Sugar: In a large bowl, using an electric mixer, beat the softened butter and granulated sugar on medium-high speed until light and fluffy (about 3-4 minutes). 4. Add Eggs: Add the room-temperature eggs, one at a time, beating well after each addition. Scrape down the bowl and mix in the vanilla extract. 5. Alternate Wet and Dry: On low speed, add the dry ingredients in three additions, alternating with the buttermilk in two additions (Dry, Wet, Dry, Wet, Dry). Mix until just combined. Do not overmix. 6. Fill Pan: Pour the thick batter into the prepared Bundt pan and spread evenly. 7. Bake: Bake for 45-55 minutes, or until a wooden skewer inserted into the center comes out clean. 8. Cool: Let the cake cool in the Bundt pan on a wire rack for 15-20 minutes. 9. Invert: Place the wire rack over the pan and carefully flip to release the cake. Let the cake cool completely on the rack. 10. Glaze: Once cool, whisk the glaze ingredients (powdered sugar, milk, vanilla) until smooth. Drizzle over the top of the Bundt cake.

Notes

Greasing the Pan: Be extremely thorough when greasing your Bundt pan. Every nook and cranny must be greased and floured to prevent sticking. **Black Cocoa:** This cocoa is essential for the color and flavor. It is alkaline, which is why the recipe requires an acid (buttermilk) to react with the baking soda. **Alternating Ingredients:** This technique is key to a tender crumb. It prevents the gluten from being overworked.

- Prep Time: 15 Minutes

- Cook Time: 50 Minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice (1/12th)
- **Calories:** 410
- **Sugar:** 35g
- **Sodium:** 380mg
- **Fat:** 18g
- **Saturated Fat:** 11g
- **Unsaturated Fat:** 0g
- **Trans Fat:** 0g
- **Carbohydrates:** 59g
- **Fiber:** 2g
- **Protein:** 5g
- **Cholesterol:** 75mg

Did you make this recipe?

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

?? Comparing Cocoa Powders

Understanding the different types of cocoa powder is key to knowing why this Rich Black Cocoa Cake is so special.

Cocoa Type	pH Level	Color	Flavor	Best Used For...
Natural	Acidic	Light Brown	Sharp, fruity, intense	Recipes with baking soda
Dutch-Process	Neutral	Dark Brown	Mellow, earthy	Recipes with baking powder
Black Cocoa	Alkaline	Jet Black	Smooth, non-bitter, Oreo-like	This recipe, dramatic color

? Crafting the Perfect Black Cocoa Cake

The Creaming Method

This easy chocolate dessert recipe starts by preheating your oven to 325°F (163°C). A lower temperature is often used for dark cakes to prevent the edges from drying out before the center is cooked.¹⁹ Prepare a 10-inch Bundt pan by greasing it *thoroughly*

with baking spray or softened butter and a dusting of flour. In a large bowl, you will cream the softened butter and granulated sugar together until they are light and fluffy. This step incorporates air, which is essential for the cake's texture.

Adding Eggs and Vanilla

Next, add your room-temperature eggs, one at a time, beating well after each addition. Be sure to scrape down the sides of the bowl. This ensures the eggs are fully incorporated, adding richness and structure. After the eggs, you will mix in the vanilla extract.

? Alternating Wet and Dry Ingredients

Preparing the Mixtures

In a medium bowl, whisk together your all-purpose flour, black cocoa powder, baking soda, and salt. Sifting the black cocoa powder is highly recommended, as it can be clumpy. In a separate liquid measuring cup, combine your room-temperature buttermilk. Having the buttermilk ready is key to the next step.

The Alternating Technique

You will now add the dry ingredients and the buttermilk to your creamed butter mixture in alternating additions. Start with one-third of the dry mix, stirring on low speed until *just* combined. Then add half of the buttermilk, mixing until combined. Repeat this process, ending with the last one-third of the dry ingredients. This alternating method prevents the batter from being overworked, keeping the cake tender.

? Baking and Finishing Your Bundt Cake

Baking to Perfection

Pour the thick, dark batter into your prepared Bundt pan, spreading it evenly with a spatula. Tap the pan on the counter a few times to release any large air bubbles. Bake at 325°F for 45-55 minutes. The cake is done when a long wooden skewer inserted into the thickest part of the cake comes out clean.

The Critical Cooling Step

Let the Rich Black Cocoa Cake cool *in the Bundt pan* on a wire rack for exactly 15-20 minutes. Do not let it cool completely in the pan, or it will stick. Do not try to invert it while hot, or it will fall apart. After 15-20 minutes, place the wire rack on top of the pan and confidently flip it over. The cake should release perfectly. Let it cool completely on the wire rack before glazing.

? Topping Your Rich Black Cocoa Cake

A Simple Vanilla Glaze

This cake has such a unique flavor that it does not need a heavy frosting. A simple vanilla glaze is the perfect complement. To make it, simply whisk together one cup of powdered sugar with 2-3 tablespoons of milk or cream and a half teaspoon of vanilla extract. Whisk until smooth, then drizzle it over the cooled Bundt cake.

Other Frosting Ideas

Of course, if you are a frosting fanatic, this cake is a wonderful base. A tangy cream cheese frosting would be a fantastic contrast. For the ultimate Oreo-lover's dessert, you could pair this cake with the topping from our [Black Velvet Cake: The Best Easy Oreo Frosting Recipe](#). This would create a delicious "cookies and cream" experience that perfectly highlights the black cocoa flavor.

Frequently Asked Questions

Does this black cocoa cake taste like regular chocolate cake?

No, it does not. It has a much smoother, milder, and less acidic flavor than cakes made with natural cocoa. The flavor is overwhelmingly similar to an Oreo cookie. It is delicious, but it is a different flavor profile than a "devil's food" cake.

Where can I buy black cocoa powder?

Black cocoa powder is a specialty item. You are unlikely to find it in a standard grocery store. You can easily find it online from baking suppliers like King Arthur Baking or on Amazon. Some specialty kitchen and baking stores may also carry it.

Why did my Bundt cake stick to the pan?

Bundt cakes are notorious for sticking. The key is meticulous preparation. You must grease every single crevice of the pan. Using a baking spray that contains flour is the easiest method. The second most common mistake is not letting it cool for the proper 15-20 minute window before inverting.

Conclusion

This Rich Black Cocoa Cake is a truly special and easy chocolate dessert recipe. It transforms a handful of simple ingredients into a stunning, sophisticated cake that is all about the unique, smooth flavor of black cocoa. It is the perfect "secret weapon" dessert to have in your repertoire, as it is simple to make in a Bundt pan but looks incredibly impressive. Whether you are a fan of Oreos or just looking to try a new and dramatic spin on chocolate cake, this recipe is a must-bake.
