DOVE’S Valentine’s Day Vintage Cake
RECIPE

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TIME	15 minutes
INGREDIENTS	17 items
MAKES	16 servings

This moist and tender chocolate cake is festively decorated in a vintage style with pink frosting — the ultimate cake for Valentine’s Day.

INGREDIENTS

Chocolate Cake:

- 1 cup cake flour
- 1/4 cup unsweetened cocoa powder
- 1 tsp instant espresso powder
- 1/2 tsp baking powder
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/4 cup granulated sugar
- 1 egg

- 2/3 cup low-fat buttermilk, at room temperature
- 1/4 cup canola oil
- 1 tsp vanilla extract
- 8 DOVE® Dark Chocolate Heart Promises, finely chopped

Frosting:

- 2/3 cup unsalted butter, softened
- 1 1/4 cups confectioners’ (icing) sugar, sifted
- 1 tbsp milk
- 1 tsp vanilla extract
- Pinch salt
- 2 to 3 drops pink food coloring gel

Assembly:

- 2 tbsp store-bought white tube icing
- 2 DOVE® Dark Chocolate Heart Promises

Instructions

1. Chocolate Cake: Preheat oven to 350°F. Grease two 6-inch heart-shaped cake pans.
2. In large bowl, whisk together flour, instant espresso powder, cocoa powder, baking soda, baking powder and salt.
3. In medium bowl, whisk together sugar, egg, buttermilk, oil and vanilla until well combined. Whisk egg mixture into flour mixture until well combined. Fold in chopped DOVE® Dark Chocolate Heart Promises. Scrape evenly into prepared pans; smooth tops.
4. Bake for 15 to 20 minutes or until tester inserted into center of cake comes out clean. Let cool completely on wire rack.
5. Frosting: In medium bowl, using electric mixer, beat butter until light and fluffy. On low speed, beat in confectioners’ sugar, 1 tbsp milk, vanilla and salt until smooth, adding up to 1 tbsp more milk if needed. Increase speed to high; beat for 1 to 2 minutes or until frosting is light and fluffy. Beat pink food coloring gel into frosting until blended.
6. Assembly: Place 1 cake on serving plate or cake board. Spread with 1/4 cup frosting. Stack with remaining cake, bottom side up. Cover top and sides of cake with thin layer of frosting. Transfer remaining frosting to a piping bag fitted with medium star tip. Transfer white tube icing to another piping bag fitted with small round tip.
7. Use pink frosting to pipe border along top edge of cake and then around the bottom edge of cake in decorative pattern, such as shells. Use white frosting to pipe dots or beads in a scalloped pattern on sides of cake.
8. Garnish cake with Dove® Promises. Refrigerate for 1 to 2 hours before serving.
9. Alternatively, use different piping to create different decorative patterns. Use a petal tip to make ribbons, swags, bows or individual roses.

More Recipes Like This



DOVE® Dark Chocolate Pumpkin Shortbread Bars

Cooking time

40 minutes

Ingredients

14 items



DOVE Dark Chocolate Covered Candied Orange Peel

Cooking time

45

Ingredients

3 items



MINI ESPRESSO MOLTEN LAVA CAKES

Cooking time

10 mins

Ingredients

9 items



Dove Promises Shaken Latte

Cooking time

15 minutes

Ingredients

6 items

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