

DESSERT

Chocolate Pecan Layer Cake

7 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
75 min	35 min	40 min	8	\$2.02	1,313 kcal

Chocolate Pecan Layer Cake is a dessert that serves 8. One portion of this dish contains approximately 12g of protein, 62g of fat, and a total of 1661 calories. For \$2.02 per serving, this recipe covers 17% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 1¼ teaspoons baking soda
- ☐ 6 tablespoons (¾ stick) butter
- ☐ 3 cups sifted cake flour
- ☐ 2/3 cup packed dark brown sugar
- ☐ ¼ cup heavy cream, plus more, if necessary
- ☐ 2 cups packed light brown sugar
- ☐ 1 cup chopped pecans, for garnish
- ☐ 1 cup unsweetened cocoa powder
- ☐ 1 teaspoon vanilla extract
- ☐ 1½ cups boiling water
- ☐ ½ pound (2 sticks) butter, softened
- ☐ 10 tablespoons (1 1/4 sticks) butter
- ☐ 2½ cups confectioners' sugar
- ☐ 3 eggs
- ☐ 11/3 cups packed light brown sugar
- ☐ 2½ tablespoons milk
- ☐ 1 teaspoon salt
- ☐ ¾ teaspoon vanilla extract
- ☐ 2 teaspoons vanilla extract

EQUIPMENT Bowl, Sauce pan, Baking paper, Oven, Whisk, Mixing bowl, Wire rack, Hand mixer, Toothpicks

Method

- 1

For the cake: Preheat the oven to 350 degrees F. Grease 2 (9-inch) round cake pans and line them with parchment paper.

- 2 Stir together the cocoa and boiling water until the cocoa dissolves.
- 3 In a large bowl, whisk together the flour, baking soda, and salt. In a separate large bowl, using an electric mixer, beat the butter and brown sugar until fluffy, about 2 minutes. Scrape down the sides of the bowl and beat for 1 minute more. Beat in the eggs, 1 at a time. Beat in the vanilla extract. Beat in the flour mixture and the cocoa mixture in three alternating additions, beginning and ending with the flour. Scrape down the sides of the bowl after each addition.
- 4 Divide the batter between the pans.
- 5 Bake until the center of the cake bounces back when gently pressed and a tester inserted in it comes out clean, about 25 minutes. Allow the cakes to cool in their pans for 10 minutes, and then invert them onto a wire rack to cool completely.
- 6 Combine the butter, brown sugar, and milk in a medium saucepan. Cook over medium heat, stirring constantly, until the butter is melted and the sugar is dissolved, 3 to 5 minutes.
- 7 Remove from the heat and stir in the vanilla. Prick the cooled cakes all over with a toothpick.
- 8 Spread half the filling on 1 cake layer. Top with the second layer and repeat.
- 9 For the frosting: Melt the butter in a small saucepan over medium heat and stir in the brown sugar and cream. Bring the mixture to a simmer and transfer it to a mixing bowl.
- 10 Add the confectioners' sugar and vanilla and beat until the frosting is a spreadable consistency.
- 11 Add more cream, 1 tablespoon at a time, if the frosting is too thick. Frost the top of the cake and sprinkle with the chopped pecans. Store in an airtight container at room temperature. The cake will keep for 3 to 5 days.

Nutrition per serving

1,313	12 g	62 g	188 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			33.1 g · 207% of daily needs
Fibre			6.4 g · 26% of daily needs
Sugar			145 g · 161% of daily needs
Sodium			888 mg · 39% of daily needs
Cholesterol			192 mg · 64% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/chocolate-pecan-layer-cake-148568