Layered Coffee Cake

Recipe By Clara Fatal

family table Mishpacha

Cooking and Prep: 1 h 35 m

Serves: 12

Contains: G

Preference: Dairy

Difficulty: Hard

Occasion: Purim, Shavuot

Source: Family Table by Mishpacha Magazine

This creamy nut cake is served in individual portions cut into circular shapes. It's unique and delicious, and the presentation makes it a real showstopper

Ingredients (26)

Cake Base

- [ ] **7 eggs,** separated
- [ ] **1 and 1/2 cups** sugar
- [ ] **4 teaspoons** instant coffee
- [ ] **1/2 cup** oil
- [ ] **1/2 cup** orange juice
- [ ] **1 tablespoon** vanilla sugar

☐ **1/2 cup** flour

☐ **1 teaspoon** Haddar Baking Powder

☐ **3 and 1/2 ounces (100 grams)** ground walnuts

Upper Cake Layer

☐ **6 eggs,** separated

☐ **1 and 1/2 cups** sugar

☐ **1/2 cup** oil

☐ **1/2 cup** orange juice

☐ **1 tablespoon** vanilla sugar

☐ **1 and 1/4 cups** flour

☐ **1 teaspoon** Haddar Baking Powder

Cream

☐ **1 and 1/2 cups** margarine (use soy-free, if needed), cubed

☐ **3 eggs**

☐ **1 teaspoon** Gefen Vanilla Extract

☐ **3 tablespoons** banana liqueur

☐ **1 cup** confectioner's sugar

☐ **5 tablespoons** instant coffee

☐ **1** instant vanilla pudding

Garnish

☐ **7 ounces (200 grams)** Elite White Chocolate

☐ **2 tablespoons** oil

☐ **3 and 1/2 ounces (100 gram)** baking chocolate

Start Cooking

Make the Cakes and Cream

1. Preheat the oven to 325 degrees Fahrenheit (170 degrees Celsius). Beat the egg whites until stiff, gradually adding in the sugar. In a separate bowl, combine the egg yolks with the coffee, oil, orange juice, vanilla, flour, baking powder, and walnuts. Mix well. Fold the egg yolk mixture into the egg whites.

2. Line a baking pan with Gefen Easy Baking Parchment Paper and spread the cake batter evenly over this. Bake for 20–30 minutes. The cake is ready when a toothpick inserted in the center of the cake comes out clean. Set aside.

3. Prepare top layer cake the same way as the base. Bake and set aside.

4. In a food processor, combine all the cream ingredients and blend until a cream forms. You may need to add a drop more liqueur if it's too thick.

Note:

This recipe works best with a pan slightly smaller than a baking sheet (like the pan that comes with some Israeli ovens).

Assemble the Cake

1. Spread half the cream on the darker cake. Invert the second (lighter cake) over the cream. Spread the remaining cream over the upper cake layer. Freeze. (You may want to freeze the second cake a little bit before turning it, to avoid cracks.)

2. When the cake is firmly frozen, cut into circles with a cookie cutter or cut into squares with a sharp knife.

Add the Garnish

1. Melt the white chocolate with the oil. (Make sure to monitor this constantly, as white chocolate burns fast. The safest method is microwaving it for short intervals, stirring in between.)

2. Spread the chocolate mixture evenly on a sheet on Gefen Easy Baking Parchment Paper. Let it cool. When it is almost hardened, cut out circles, using the same cookie cutter used to cut the cake. (If you've cut the cake into squares, then the white chocolate should be cut into squares of the same size). Freeze for a few minutes. Remove from freezer and carefully pull the discs

off of the paper.

3. To create the brown chocolate discs, melt the baking chocolate. Spread it onto a sheet of parchment paper. Let cool and cut out circles, slightly smaller than the white ones. You may freeze the discs in flat layers until needed.

4. Place white chocolate circles over the top layer of cream on the cake. Use a bit of melted white chocolate to "glue" the brown circles over the white ones. (I use a small set of tongs for these delicate chocolate creations.)