

Elegant Coffee Cake

Recipe By *Brynie Greisman*



Cooking and Prep: 
3.5 h

Serves:  18

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian, HDG!

Low Fat

Source: Family Table by
Mishpacha Magazine

This delectably moist cake has an irresistible mocha flavor. It freezes beautifully and always goes over well, making it perfect for a simchah or birthday. Thanks,

Ingredients (17)

Cake

- 6 tablespoons coffee granules
- 6 tablespoons **Gefen Cocoa**
- 1 and 1/2 cups boiling water
- 7 eggs
- 3 cups sugar

- 1 and 1/2 cups oil
- 3 and 1/2 cups flour
- 3 and 1/2 teaspoons **Haddar Baking Powder**

Frosting

- 1 large egg
- 1/2 cup (4 ounces/100 grams) margarine (use soy-free, if needed), at room temperature
- 2 cups (10 ounces/250 grams) confectioner's sugar
- 2 tablespoons **Gefen Cocoa**, dissolved in hot water
- 1 and 1/2 tablespoons coffee, dissolved in hot water
- 1 tablespoon **Gefen Vanilla Sugar**

Toppings (optional)

- grated chocolate
- coconut flakes
- ground nuts

Start Cooking

Make the Cake

1. In a small bowl, mix the coffee, cocoa, and water. Set aside until cool.
2. Meanwhile, beat the eggs and sugar about 10 minutes, until light and lemon-colored.
3. Add the oil, flour, baking powder, and cooled coffee mixture. Beat everything together until well combined.
4. To bake, pick one of the following pan options:
 - a) 2 10-inch round pans and a 9- x 13-inch disposable pan
 - b) 1 10- x 15-inch pan and 1 8- x 8-inch pan

c) 2 9- x 13-inch disposable pans

Grease the pans. Bake at 350 degrees Fahrenheit (180 degrees Celsius) for 45 minutes, until a toothpick comes out clean (baking time may vary with pan size). Cool before frosting.

Tip:

For your convenience, to make a 10- x 15-inch cake, adjust amounts as follows: 1/4 cup coffee granules, 1/4 cup cocoa, 1 cup boiling water, 5 eggs, 2 cups sugar, 1 cup oil, 2 and 1/3 cups flour, and 2 and 1/2 teaspoons baking powder.

Variation:

To make this low-fat, decrease coffee and cocoa to five tablespoons each, and use 2 and 1/4 cups cane or regular sugar and whole-wheat pastry flour. Instead of 1 and 1/2 cups oil, use 3/4 cup applesauce and 3/4 cup oil.

Frost and Decorate

1. Put the frosting ingredients in a mixer. Beat for 15 minutes, until the frosting is thick and fluffy. Frost the cooled cake. Top it with grated chocolate, coconut flakes, and/or nuts.