

Walders Chocolate Cake

Recipe By *Estee Kafra*



Cooking and Prep:  1
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Serves:  14

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

A deep, rich, chocolatey cake that will delight all. It's a very large recipe, so use a 10–12 cup bundt pan, and you may even have some batter left over to make a small loaf for just you. Don't overfill the bundt pan. The **Walders** liqueur in the icing adds a sophisticated twist to a classic chocolate cake.

Ingredients (14)

Chocolate Cake

- 4 cups sugar
- 3 and 1/2 cups flour
- 1 and 1/2 cups **Gefen Cocoa**
- 3 teaspoons **Haddar Baking Powder**
- 2 teaspoons baking soda
- 1/2 teaspoon salt

- 4 eggs
- 2 cups cold water
- 1 cup oil
- 6 teaspoons vanilla sugar
- 2 cups hot coffee, made with 2 full teaspoons instant coffee

Walders Coffee Icing

- 1 cup confectioner's sugar
 - 2 and 1/2 tablespoons coffee-flavored **Walders**
 - 1/2 teaspoon oil
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Start Cooking

Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit.
2. Place ingredients, in the order listed, into the bowl of an electric mixer. Mix for four minutes, until smooth.
3. Pour batter into a well greased 10–12 cup bundt pan.
4. Bake for 55–60 minutes, until an inserted toothpick comes out clean. Let cool completely before icing.

Prepare the Icing

1. Mix ingredients together in a bowl until there are no more lumps. Let sit for 10 minutes.
2. Stir gently again to break up any hardened pieces, and pour slowly over the crown of the cake. Leave at room temperature, uncovered, until it dries.