

Mocha Bundt Cake with Coffee Glaze

Recipe By Chayie Lax



Cooking and Prep:  1 h

Serves:  12

Contains:   

Preference: Parve

This mocha bundt cake is never fail and delicious!!

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Ingredients (14)

Cake

- 4 eggs
- 1 cup oil
- 2 cups sugar
- 2 packets vanilla sugar
- 2 and 1/2 tablespoons coffee dissolved in 2 and 1/2 tablespoons hot water
- 1/4 cup Gefen Cocoa

- 1/4 teaspoon rum
 - 2 cups flour
 - 2 teaspoons **Haddar Baking Powder**
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Glaze

- 1 and 1/2 cups confectioner's sugar
 - 4 tablespoons hot water
 - 1 teaspoon **Gefen Vanilla Extract**
 - 1/4 cup oil
 - 2 teaspoons coffee
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Start Cooking

Make the Cake

1. Mix eggs, oil, sugar, and vanilla sugar. Add the hot water, cocoa, and rum and mix well. Add the flour and baking powder and mix again until combined.
2. Bake for 50 minutes at 350 degrees Fahrenheit.

Glaze

1. Mix all glaze ingredients together and pour onto cooled cake.