

Regal Mocha Cake

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1 h

Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Sukkot

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

This is one delicious cake. From the moist chocolate cake, to the silky smooth mousse-like chocolate cream filling, to the mocha glaze, you can't go wrong with this cake. Your palate will thank you (your waistline will not)!

Ingredients (15)

Cake

- 12 eggs, separated
- 1 and 1/2 cups sugar
- 2/3 cup **Gefen Cocoa**
- 2/3 cup flour
- 2 teaspoons **Gefen Vanilla Extract**
- 2 teaspoons **Haddar Baking Powder**

Frosting

- 2 ounces chocolate
 - 2 tablespoons coffee, dissolved in 1/4 cup boiling water
 - 1/3 cup sugar
 - 5 yolks
 - 8 ounces margarine
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Glaze

- 1 pound Gefen Confectioners' Sugar
 - 1 tablespoon oil
 - 2 and 1/2 tablespoons coffee
 - 1/3 cup boiling water
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Start Cooking

Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit.
2. Beat egg whites until fluffy. Gradually add sugars, beating until stiff.
3. Reduce speed and add yolks, one at a time.
4. Sift flour, cocoa, and baking powder and fold gently into batter.
5. Pour onto two lined cookie sheets and bake for 20–30 minutes. Cool.

Prepare the Frosting

1. Heat coffee, chocolate and sugar in double boiler.
2. Cream eggs and margarine in mixer until fluffy. Add melted chocolate and beat for five minutes until creamy.
3. Refrigerate to set to spreading consistency.
4. Spread onto one cake layer. Invert second layer onto frosting.

Prepare the Glaze

1. Mix ingredients for glaze until smooth.
2. Pour over cake immediately.

Credits

Photography and Styling by Tamara Friedman