



Coffee Cake

**1 hour 15
minutes**

Hands on

Family
Portion(s)

1
Difficulty



Method

- Preheat oven to 160* C (320* F) Fan.
- Grease a 22 cm spring form pan and line the bottom with parchment paper. Press down on it so it can stick properly.

For the cake:

- Melt the chocolate and butter in a bain marie or a microwave. Stir to combine and add the instant coffee.
- In a blender we pulverize the almonds together with the flour
- Sift the flour and almond powder over a large bowl.
- Beat the brown sugar, granulated sugar, eggs and salt in a mixer, using the whisk attachment, for 7-8 minutes, until light and fluffy.
- Add the melted chocolate-butter mixture and mix with a spatula. Add the flour mixture and gently fold with a spatula.
- Transfer to spring form pan.
- Bake for 50-60 minutes (the cake will not be completely set in the middle).
- When ready, remove from oven and set aside for a few minutes to cool.
- Run a knife or spatula around the edges to release from spring form pan.

For the coffee cream:

- Beat all of the ingredients together with a hand whisk until the cream thickens. Do not over beat or else it may thicken too much. If it does, add 2-3 tablespoons heavy cream and mix just to incorporate.
- Serve with coffee cream, sprinkle with coffee granules and dust with cocoa powder.

Tip

When it comes to making cakes, you should always sift the flour. This helps to make your cakes come out light and fluffy.

Ingredients

For the cake

- 3 tablespoon(s) all-purpose flour
- 250 g chocolate couverture
- 250 g butter
- 1 tablespoon(s) coffee, instant
- 6 eggs
- 4 tablespoon(s) brown sugar
- 175 g granulated sugar
- 1 pinch salt
- 4 tablespoon(s) almonds

For the coffee cream

- 200 g mascarpone cheese
- 100 g heavy cream 35%
- 1 teaspoon(s) coffee, instant
- 30 g icing sugar

Διατροφικός πίνακας

Nutrition information per 100 gr.

| | | | |
|---------------------------|-----------------------|------------------------------|----------------------------|
| 410 Calories (kcal) | 30.6 Total Fat (g) | 18.2 Saturated Fat (g) | 26.3 Total Carbs (g) |
| 20% | 44% | 91% | 10% |
| 24.1 Sugars (g) | 6.1 Protein (g) | 2.2 Fibre (g) | 0.16 Sodium (g) |
| 27% | 12% | 9% | 3% |