

Magic mocha cake with coffee icing



Servings: 8 Slices



Cost per serve: \$4.58

This recipe keeps things simple with everyday ingredients (no eggs, milk, or dairy!) yet delivers an incredibly moist and flavourful cake. We've taken it up a notch by adding coffee to the chocolate batter and finishing it with a rich coffee icing. Perfect for morning tea or a decadent dessert.

Steps

1. Preheat the oven to 160°C
2. Sift all the dry ingredients, except the sugar and salt, into a large bowl.
3. Stir through the sugar and salt until well combined.
4. In a separate bowl, whisk together the wet ingredients. Set aside until the mixture cools to room temperature.
5. Gently fold the wet mixture into the dry ingredients. Take care not to overmix.
6. Pour the batter into the prepared tin and bake for about 50 minutes, or until a skewer inserted in the centre comes out clean.
7. Leave the cake to cool completely before icing.

Icing

1. Dissolve the instant coffee in boiling water.
2. Mix into the icing sugar until smooth, adding extra water a teaspoon at a time if needed. The icing should be thick.
3. Spread evenly over the cooled cake and sprinkle with chocolate chips if desired.



Dry ingredients

- 1 ½ cups plain flour
- 1/3 cup cocoa powder
- 1 teaspoon baking soda
- 1 cup sugar
- 1/4 teaspoon salt

Wet ingredients

- 1 ½ cups hot (not boiling) water
- 3 teaspoons Nescafé Classic instant coffee
- 1/3 cup oil (any will work)
- 2 teaspoons vanilla essence (optional)
- 2 teaspoons vinegar (any vinegar will work)

Coffee icing

- 2 teaspoons Nescafé Classic instant coffee
- 2 tablespoons boiling water
- 1 cup icing sugar
- To garnish: chocolate chops (optional)

Thanks to our friends for making Manaaki Meals possible

