



## Café au Lait Cake

READY IN



245 min.

SERVINGS



12

CALORIES



283 kcal

DESSERT

## Ingredients

- ☐ 1 tablespoon espresso powder instant
- ☐ 1.3 cups water
- ☐ 1 box duncan hines devil's food cake
- ☐ 2 teaspoons espresso powder instant
- ☐ 1 tablespoon cool whip
- ☐ 12 oz chocolate frosting
- ☐ 1.5 cups cool whip frozen thawed
- ☐ 1 serving espresso grounds

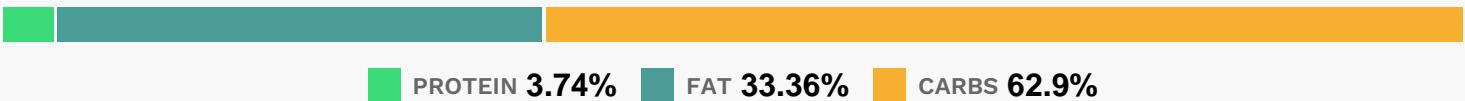
# Equipment

- ☐ bowl
- ☐ oven

# Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease two 8- or 9-inch round cake pans, or spray with baking spray with flour. Dissolve 1 tablespoon coffee in 1 1/4 cups water. Make cake batter as directed on box, using coffee mixture in place of the water.
- ☐ Bake and cool as directed.
- ☐ Dissolve 2 teaspoons coffee in 1 tablespoon cool water. Stir 2 teaspoons of the coffee mixture into frosting. In medium bowl, stir together whipped topping and remaining coffee mixture; gently stir in 1/4 cup of the frosting mixture.
- ☐ On serving plate, place 1 cake layer, rounded side down.
- ☐ Spread with half of the whipped topping mixture (about 3/4 cup) to within 1/4 inch of edge. Top with second layer, rounded side up. Frost side and top of cake with frosting. Pipe remaining whipped topping mixture around top of cake. Refrigerate 1 to 2 hours or until chilled.
- ☐ Garnish top of cake with espresso beans. Store covered in refrigerator.

# Nutrition Facts



# Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.8108695875043%

# Nutrients (% of daily need)

Calories: 283.22kcal (14.16%), Fat: 11.1g (17.07%), Saturated Fat: 3.02g (18.9%), Carbohydrates: 47.08g (15.69%), Net Carbohydrates: 45.92g (16.7%), Sugar: 31.71g (35.23%), Cholesterol: 1.56mg (0.52%), Sodium: 357.36mg (15.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 23.02mg (7.67%), Protein: 2.8g (5.6%), Phosphorus: 128mg (12.8%), Iron: 2.05mg (11.4%), Copper: 0.21mg (10.37%), Manganese: 0.16mg (7.92%), Vitamin B2: 0.12mg (7.26%), Selenium: 5.06µg (7.22%), Calcium: 68.36mg (6.84%), Magnesium: 25.87mg (6.47%), Folate: 24.26µg (6.07%), Potassium: 205.64mg (5.88%), Vitamin E: 0.85mg (5.67%), Vitamin B1: 0.08mg (5.29%), Fiber: 1.16g (4.63%),

Vitamin B3: 0.81mg (4.07%), Zinc: 0.41mg (2.7%), Vitamin B12: 0.14µg (2.4%), Vitamin B6: 0.03mg (1.38%), Vitamin K: 1.41µg (1.34%)