



Mocha Coffee Cake with Espresso Glaze

 Vegetarian

READY IN



65 min.

SERVINGS



14

CALORIES



355 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 12 coffee-bean granita whole
- ☐ 1 tablespoon rum / brandy / coffee liqueur (such as Kahlúa)
- ☐ 3 large eggs
- ☐ 2 tablespoons espresso powder with 3 tablespoons boiling water
- ☐ 2.8 cups flour all-purpose
- ☐ 2 cups granulated sugar
- ☐ 1 tablespoon honey

- ☐ 1 teaspoon kosher salt
- ☐ 1 cup powdered sugar sifted
- ☐ 0.8 cup cream fat-free sour at room temperature ()
- ☐ 0.8 cup hot-brewed coffee brewed
- ☐ 3 tablespoons caster sugar
- ☐ 10 tablespoon butter unsalted at room temperature ()
- ☐ 0.3 cup cocoa powder unsweetened

Equipment

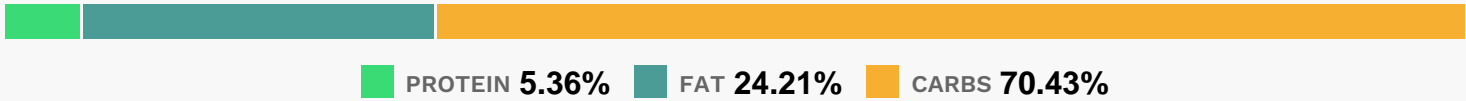
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ wax paper
- ☐ spatula
- ☐ kugelhopf pan

Directions

- ☐ Heat oven to 350 with rack in the center. Lightly coat a 12-cup Bundt pan with baking spray; set aside.
- ☐ Combine flour, baking powder, salt, and cocoa powder in a medium bowl, whisking well; set aside.
- ☐ Place butter in a separate bowl; beat with an electric mixer at medium-low speed, until soft and creamy.
- ☐ Add sugar; beat well.
- ☐ Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture, alternating with sour cream first, then coffee. Stir well with rubber spatula; scrape any batter at the bottom to combine.

- ☐ Spoon batter into prepared pan, spreading evenly.
- ☐ Bake until knife tip inserted in the middle comes out clean (45–55 minutes); let cool.
- ☐ Sprinkle some superfine sugar onto a sheet of wax paper. Dip 1 coffee bean into honey, transfer wet bean to wax paper, and sprinkle with superfine sugar. Continue with the remaining coffee beans; let dry.
- ☐ Combine powdered sugar, espresso powder mixture, and liqueur (if desired) in a medium bowl; stir well with a fork until smooth.
- ☐ Transfer cooled cake to a serving platter.
- ☐ Drizzle glaze generously over cake; decorate with sugared coffee beans.

Nutrition Facts



Properties

Glycemic Index:25.68, Glycemic Load:36.05, Inflammation Score:-4, Nutrition Score:6.4713043574568%

Flavonoids

Catechin: 1.33mg, Catechin: 1.33mg, Catechin: 1.33mg, Catechin: 1.33mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 4.03mg, Epicatechin: 4.03mg, Epicatechin: 4.03mg, Epicatechin: 4.03mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg

Nutrients (% of daily need)

Calories: 354.54kcal (17.73%), Fat: 9.76g (15.02%), Saturated Fat: 5.68g (35.49%), Carbohydrates: 63.9g (21.3%), Net Carbohydrates: 62.47g (22.72%), Sugar: 41.39g (45.99%), Cholesterol: 62.47mg (20.82%), Sodium: 247.29mg (10.75%), Alcohol: 0.23g (100%), Alcohol %: 0.23% (100%), Caffeine: 48.15mg (16.05%), Protein: 4.86g (9.73%), Selenium: 13µg (18.57%), Vitamin B1: 0.21mg (13.73%), Manganese: 0.27mg (13.39%), Folate: 52.56µg (13.14%), Vitamin B2: 0.22mg (12.67%), Iron: 1.72mg (9.57%), Phosphorus: 88.86mg (8.89%), Vitamin B3: 1.74mg (8.71%), Vitamin A: 339.18IU (6.78%), Copper: 0.13mg (6.45%), Calcium: 57.14mg (5.71%), Fiber: 1.42g (5.7%), Magnesium: 21.2mg (5.3%), Zinc: 0.53mg (3.55%), Potassium: 123.68mg (3.53%), Vitamin B5: 0.32mg (3.22%), Vitamin B12: 0.15µg (2.49%), Vitamin D: 0.36µg (2.43%), Vitamin E: 0.36mg (2.42%), Vitamin B6: 0.03mg (1.74%)