



Name

Chloe Calhoun

Recipe Title

Chloe's Chocolate Coffee Cake

Recipe Ingredients

For the chocolate cake (makes two 9-inch layers):

- 1 ½ cups all-purpose flour
- 2 cups sugar
- ¾ cups unsweetened cocoa powder
- 1 ½ teaspoons baking soda
- 1 ½ teaspoons baking powder
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- ½ cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water
- ½ teaspoon instant coffee

For the mocha mousse filling (one layer):

- 2 egg yolks
- 2 tablespoons sugar
- ¾ cups heavy cream (or rather ¾ cup + 2 tablespoons)
- ½ cup semisweet chocolate chips
- 6 tablespoons powdered sugar
- 2 teaspoons instant coffee

For the espresso whipped cream:

- 2 cups heavy cream
- ½ cup powdered sugar
- 2 teaspoons instant coffee

Optional additions (for decoration):

- Chocolate chips, chocolate shavings, chocolate sprinkles, whatever you like!

Recipe Instructions

For the Cake:

- 1.) Preheat oven to 350 degrees F.
- 2.) Grease two 9-inch round cake pans around the bottom and sides. Use parchment paper if you prefer.
- 3.) Boil water, and stir in instant coffee once removed from heat. Set aside.
- 4.) In a large bowl, stir together remaining dry ingredients (flour, sugar, cocoa powder, baking powder, baking soda, and salt)
- 5.) Add in wet ingredients minus the coffee-water (eggs, milk, oil, and vanilla), and beat using an electric mixer until smooth, around 3 minutes.
- 6.) Stir in boiling coffee-water. It will be runny, but that's okay!
- 6.) Pour into the cake pans and bake for 30-35 minutes, or until an inserted toothpick comes out clean. Let cool completely.

For the mocha mousse filling:

- 1.) Combine egg yolks, sugar, instant coffee, and $\frac{1}{4}$ cup of heavy cream in a metal/glass bowl on a double boiler. Keep the water in the saucepan at a simmer to avoid scrambling the eggs. Cook your mixture for approximately 5 minutes, whisking constantly. Mixture will be ready once it has visually lightened, thickened, and increased slightly in volume (or reached an internal temperature of 160 degrees F). Remove from heat and let cool slightly.
- 2.) In a medium bowl, melt chocolate chips (either in the microwave or on a double boiler) until smooth.
- 3.) Whisk chocolate into egg mixture until smooth. Let cool to room temperature.
- 4.) In a medium bowl (optionally pre-chilled in the fridge), whip the remaining heavy cream ($\frac{1}{2}$ cup + 2 tablespoons) and powdered sugar with an electric mixer until stiff peaks form.
- 5.) Fold a quarter of whipped cream into the chocolate-egg mixture, then fold a quarter of that mixture back into whipped cream. Slowly fold remaining chocolate-egg mixture into the whipped cream. Let cool.

First assembly:

- 1.) Once cakes are completely cooled, remove carefully from pans.
- 2.) Use a large plate or cake platter, and dab a small amount of mousse onto the bottom to allow the cake to stick. Place bottom cake layer onto platter.
- 3.) Using a spatula, swirl mocha mousse on top to form an even layer.
- 4.) Carefully place second cake layer on top of the mousse.
- 5.) Refrigerate cake until mousse is firm.

Espresso whipped cream frosting:

- 1.) As cake cools, add all ingredients to a large mixing bowl, and whip with an electric mixer until stiff peaks form (You can optionally adjust how much powdered sugar and/or coffee to suit your personal taste).

Final assembly:

- 1.) Once cake is cooled, remove from refrigerator.
- 2.) Frost your cake with an offset spatula, beginning with a crumb coat and later adding more.
- 3.) Optionally pipe remaining whipped cream along the top of the cake in desired design.
- 4.) Optionally decorate cake with chocolate sprinkles, chocolate shavings, chocolate drizzle, or anything your heart desires!
- 5.) Refrigerate until set and ready to serve, and enjoy!