

Mocha Cake with Espresso Drizzle

from www.lickhebowlgood.blogspot.com

Mocha Cake:

- 1 cup freshly brewed espresso or double-strength coffee
- 2/3 cup unsweetened cocoa powder
- 4 eggs
- 2/3 cup buttermilk
- 1 1/2 teaspoons vanilla extract
- 2 2/3 cups cake flour
- 2 2/3 cups sugar
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 2 sticks (8 ounces) unsalted butter, at room temperature

Espresso Drizzle: (see note below)

- 12 ounces good-quality white chocolate
- 3/4 cup sweetened condensed milk
- 6 tablespoons freshly brewed espresso or double-strength coffee

Preheat the oven to 350 degrees F. Butter the bottoms and sides of three 8-inch round cake pans or coat with vegetable cooking spray. Line the bottom of each pan with a round of parchment or waxed paper and grease the paper.

To make the cake: In a medium bowl, combine the hot espresso and cocoa powder, stirring to dissolve the cocoa. Let this mocha mixture stand until cooled to body temperature. Meanwhile, in another bowl, beat the eggs lightly. Whisk in the buttermilk and vanilla until well mixed.

Place the flour, sugar, baking powder, and salt in a large mixing bowl. With the mixer on low, evenly blend the dry ingredients. Add the butter and the mocha mixture, beating until well blended. Raise the mixer speed to medium and beat until light and fluffy, then add the buttermilk-egg mixture in 3 additions, scraping well and blending only to incorporate. Divide the batter among the 3 prepared pans.

Bake the cake layers for 35 to 38 minutes, or until a cake tester or wooden toothpick inserted in the center comes out almost clean but still moist. Let cool in the pans for about 10 minutes, then invert onto wire racks. Carefully peel off the paper liners and let the layers cool completely.

To make the espresso drizzle: *(This makes a lot of glaze and could easily be halved- I had quite a bit leftover).* Melt the white chocolate in a double boiler or in a medium heatproof bowl

over a pan of very hot water.

Whisk in the sweetened condensed milk and espresso and continue whisking until smooth. Use while warm.

NOTE: The white chocolate didn't really want to melt and seemed rather stiff though it was still warm. Once I added the condensed milk and espresso it all came together. I had a few lumps but strained them out before pouring the glaze over the cake. I had a lot of glaze leftover. Next time, I would just make half a recipe.

To assemble the cake: Place one layer, flat side up, on a cake stand or serving plate. Pour 1/2 cup of the Espresso Drizzle onto the center of the layer and spread all the way to the edge, allowing it to drip slightly over the sides. Repeat with the second layer. Set the third layer in place, then pour the remaining drizzle on top and spread to the edges, making sure the glaze drips down the sides, covering all the edges.

