

Jolt of Java Chocolate Cake

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Ingredients, Cake:

1 stick butter, softened
2 cups sugar
2 eggs
1 tsp vanilla
2 cups flour
3/4 cup baking cocoa plus more for flouring pans
1 1/2 tsp baking powder
1 1/2 tsp baking soda
1/2 tsp salt
1 cup coffee, cooled to room temperature

Ingredients, Filling:

8 oz cream cheese, softened
2 TBSP coffee, cooled
1/2 cup powdered sugar
1 tsp instant coffee powder
1/4 cup heavy cream

Ingredients, Frosting:

1 1/2 stick butter, softened
1 1/2 cup semi sweet or dark chocolate chips
1 1/2 tsp vanilla
4 1/2 cups powdered sugar
1/2 -3/4 cup heavy cream

Directions:

*Preheat oven to 350 degrees. Grease 3 9-inch round cake pans, then "flour" them with baking cocoa.
*Beat the softened butter with the sugar until smooth.
*Beat in the eggs and vanilla.
*Mix in the flour, baking cocoa, baking powder, baking soda and salt just until incorporated.
*Beat in the coffee.
*Put 1/3 of the mix into each of the baking pans.
*Bake for 20 to 25 minutes or until the center springs back to the touch. Cool in the pan for 10 minutes, then remove and cool completely.

Directions, Filling:

*Beat cream cheese and prepared coffee until smooth. Carefully beat in the powdered sugar

and instant coffee.

*In a separate bowl, beat heavy cream until stiff peaks form.

*Fold heavy cream into the cream cheese mixture.

*Spread half of this mixture evenly over the top of the bottom layer and the top of the middle layer of the cooled cake.

Directions, Frosting:

*Melt butter and chocolate chips in microwave until smooth, mix in the vanilla.

*Carefully mix in the powdered sugar. You don't need it to be completely incorporated, just enough so it won't fly out when you beat the mixture.

*Beat in the heavy cream. You can adjust the consistency with more cream if too thick or more powdered sugar if too thin.

*Spread over the top and sides of the cake.