

Mocha Mascarpone Cake

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Printable Recipe:

Ingredients:

1 box yellow cake mix
2 tsp instant coffee granules
3 eggs
2/3 cup milk
1/3 cup coffee, brewed, cooled
1/3 cup oil
1/4 cup mascarpone cheese
1/3 cup mini chocolate chips

1 cup canned vanilla frosting
3/4 cup mascarpone cheese
2 TBSP baking cocoa powder
1/4 cup coffee, brewed, cooled

1/2 oz semisweet chocolate or 1 small chocolate candy bar

Directions:

*Preheat oven to 350 degrees. Grease and flour a 9 X 13 baking pan.

*Beat the cake mix, coffee granules, eggs, milk, 1/3 cup brewed coffee, oil, and 1/4 cup mascarpone on medium for 2 minutes. Mix in the mini chocolate chips and pour evenly into prepared pan. Bake for about 25 minutes, until the center springs back to the touch. Cool completely.

*Whisk together the vanilla frosting, the remaining mascarpone cheese, baking cocoa, and the remaining brewed coffee. Refrigerate to thicken until the cake is completely cooled.

*Spread the frosting over the cooled cake. Shave the chocolate bar over the top of the frosting. Cover and refrigerate. Bring to room temperature to serve.