

Mocha Hot Chocolate Bundt

Ingredients

Cake ~

- ¾ cup butter, softened
- 2 cup sugar
- ¾ cup cocoa powder
- 1½ teaspoons cinnamon
- 1 teaspoon cayenne pepper
- 4 egg yolks
- 1 teaspoon baking powder
- 2 tablespoons water
- 1 cup cold brew coffee (or any strong coffee)
- 1 tablespoon vanilla
- 1⅓ cup all purpose flour
- 4 eggs whites

Frosting ~

- 1 cup powdered sugar
- 5 teaspoons milk
- 1 tablespoon cinnamon
- ¾ teaspoon cayenne pepper

Directions

Cake ~

1. Preheat oven to 325°F.
2. Spray bundt pan with baking spray.
3. In a large measuring cup or bowl, add the coffee and vanilla and stir to combine.
4. Whisk the cocoa, cinnamon, and cayenne pepper.
5. In the bowl of a stand mixer, cream together the butter and sugar until very light and fluffy.
6. Beat in the cocoa and spice mixture.
7. Add egg yolks one at a time.
8. Turn the stand mixer to low, and add the flour mixture in two additions alternating with the coffee mixture, starting and finishing with the dry ingredients and beating just until combined.
9. Using a separate beat the egg whites until stiff peaks form.
10. Add egg whites to batter ½ at a time until no white streaks remain.
11. Pour batter into prepared bundt pan and bake for 1 hour or until a toothpick inserted into the center of the cake comes out clean.
12. Let cake cool in pan set on a wire rack at least 1 hour.
13. Turn out onto a cake plate and decorate with frosting and spice mix.

Frosting ~

1. In a small bowl add cayenne pepper and cinnamon, whisk until well combined.
2. Add powdered sugar to a medium bowl, and add up to 5 teaspoons milk, until desired consistency is reached.
3. Drizzle over the cake.
4. Dust with cayenne/cinnamon spice mix if you like a little extra spice