

Vietnamese Coffee Bundt Cake

Ingredients

- 285g (10 oz) unsalted butter
- 140g ($\frac{3}{4}$ cup) granulated sugar
- 5 large eggs
- 240g (2 cups) all-purpose flour
- 8g (2 teaspoons) baking powder.
- 1 x 396g (14 ounce) can sweetened condensed milk
- 5ml (1 teaspoon) vanilla extract
- 30g (2 tablespoons) espresso powder

Preparation

1. Preheat the oven to 160°C (325°F).
2. Spray bundt pan generously with baking spray ; set aside.
3. Mix the 2 espresso powder with just enough hot water to dissolve it; set aside and allow to cool.
4. Cream together the butter and sugar at high speed in a stand mixture until it is fluffy and starting to look white, about 5 minutes.
5. Add the condensed milk and mix until combined.
6. Stir in the eggs, one at a time, beating the mixture well between each addition.
7. Sift in the flour and baking powder into the batter and mix until just combined.
8. Add the vanilla extract and mix for about 1 minute.
9. Remove $\frac{1}{3}$ of the batter and place in a separate bowl, and add the cooled espresso mixture to it and stir until the coffee is fully mixed in.
10. Drop a scoop of vanilla batter into the bundt pan and top with a scoop of espresso batter, repeat alternating batters.
11. Continue to drop the scoops of batter on top of each other, do not stir.
12. Gently tap the pan a few times to level out the batter.
13. Bake for approximately 45–50minutes or until a cake tester comes out clean.
14. Allow the cake to cool for 15 minutes in the pan before transferring it to a wire rack to completely cool.