



Introduction

Chocolate coffee cake with mocha glaze is a delightful treat that combines the rich flavors of chocolate and coffee, making it the perfect dessert for any occasion. This cake is not only indulgent but also surprisingly easy to make. Whether you're hosting a gathering or just want to satisfy your sweet tooth, this cake will surely impress your guests and leave them wanting more.

Detailed Ingredients with measures

For the cake:

- All-purpose flour: 1 $\frac{3}{4}$ cups
- Unsweetened cocoa powder: $\frac{1}{2}$ cup
- Baking soda: 1 teaspoon
- Baking powder: $\frac{1}{2}$ teaspoon
- Salt: $\frac{1}{2}$ teaspoon
- Granulated sugar: 1 cup
- Brown sugar: $\frac{1}{2}$ cup
- Eggs: 2 large
- Buttermilk: 1 cup
- Vegetable oil: $\frac{1}{2}$ cup
- Strong brewed coffee: 1 cup
- Vanilla extract: 2 teaspoons

For the mocha glaze:

- Powdered sugar: 1 cup
- Unsweetened cocoa powder: $\frac{1}{4}$ cup
- Strong brewed coffee: 2 tablespoons
- Milk: 2 tablespoons
- Vanilla extract: 1 teaspoon

Prep Time

The prep time for this delicious chocolate coffee cake is approximately 15 minutes. This quick preparation allows you to get the cake in the oven and begin enjoying its enticing aroma in no time.

Cook Time, Total Time, Yield

The cook time for the cake is about 30-35 minutes. With the prep and cook time combined, the total time spent on this cake is around 45-50 minutes. This

recipe yields a generous 12 servings, making it an excellent choice for gatherings or dessert spreads.



Detailed Directions and Instructions

Prepare the Oven

Preheat your oven to 350°F (175°C). Ensure your oven is properly heated before placing the cake inside for even baking.

Prepare the Pans

Grease and flour two 9-inch round cake pans. This will help prevent the cakes from sticking once they are baked.

Mix the Dry Ingredients

In a large mixing bowl, combine the all-purpose flour, cocoa powder, baking soda, baking powder, and salt. Whisk these ingredients together until well blended.

Combine Wet Ingredients

In another bowl, combine the sugar, eggs, milk, vegetable oil, and vanilla extract. Mix well until smooth and thoroughly combined.

Combine Wet and Dry Mixtures

Gradually add the wet mixture into the dry ingredients. Mix until just combined, being careful not to over mix the batter.

Add Coffee

Stir in the freshly brewed hot coffee until the batter is smooth. The batter will be quite thin, which is normal.

Pour into Pans

Divide the batter evenly between the two prepared cake pans. Make sure to tap the pans gently on the counter to remove any air bubbles.

Bake the Cakes

Place the pans in the preheated oven and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.

Cool the Cakes

Once baked, remove the cakes from the oven and let them cool in the pans for about 10 minutes. Then, transfer the cakes to a wire rack to cool completely.

Prepare the Mocha Glaze

In a saucepan over low heat, combine chocolate and butter for the glaze. Stir until melted and smooth. Remove from heat and add powdered sugar, coffee, and vanilla extract. Mix until you achieve a smooth glaze.

Glaze the Cakes

Once the cakes are completely cooled, place one layer on a serving plate. Pour half of the mocha glaze over the first cake layer and spread it evenly. Place the second layer on top and drizzle the remaining glaze over the top and sides of the cake.

Serve and Enjoy

Slice and serve the chocolate coffee cake. It can be enjoyed immediately or stored in an airtight container.

Notes

Storage Tips

Store any leftover cake in an airtight container at room temperature for up to 3 days.

Freezing Instructions

The cake can be frozen. Wrap the cooled cake layers tightly in plastic wrap and then in aluminum foil. They can be frozen for up to 3 months.

Flavor Variations

For a different flavor profile, consider adding a hint of cinnamon or espresso powder to the batter.

Layering Options

Feel free to add layers such as whipped cream or chocolate ganache between the cake layers for added richness.



Cook techniques

Mixing the Batter

To achieve a light and fluffy texture in your chocolate coffee cake, ensure that you cream the butter and sugar together until the mixture is pale and fluffy. This incorporates air, which helps provide a better rise during baking.

Folding in Ingredients

When adding dry ingredients to the wet mixture, use a gentle folding technique. This minimizes the risk of overmixing, which can lead to a dense cake.

Baking Temperature and Time

Preheat your oven correctly to ensure even baking. Bake the cake at the specified temperature, keeping a close eye on the time to avoid overbaking. Use a toothpick test to check for doneness.

Preparing the Mocha Glaze

For the mocha glaze, melt chocolate carefully over low heat, stirring consistently. Once melted, mix in the coffee until fully integrated. This will enhance the flavor profile of the glaze.

Cooling and Serving

Allow the cake to cool in the pan for a few minutes before transferring it to a wire rack. This step prevents the cake from becoming soggy. Once cooled, drizzle the mocha glaze generously before serving.

FAQ

Can I use decaf coffee in the recipe?

Yes, you can substitute decaf coffee for regular coffee if you want to reduce caffeine content while still enjoying the flavor.

How should I store leftover chocolate coffee cake?

Store the cake in an airtight container at room temperature for up to three

days. For longer storage, consider refrigerating it.

Can I freeze the chocolate coffee cake?

Yes, the cake can be frozen. Wrap it tightly in plastic wrap and then in aluminum foil to prevent freezer burn. It can last up to three months in the freezer.

What can I substitute for eggs in this recipe?

You can use unsweetened applesauce or a flaxseed meal mix (1 tablespoon of flaxseed meal combined with 2.5 tablespoons of water) as an egg substitute in baking recipes.

Is there a way to make this cake gluten-free?

Yes, you can use a gluten-free all-purpose flour blend in place of regular flour. Make sure the blend contains a binding agent like xanthan gum.



Conclusion

The chocolate coffee cake with mocha glaze is a delightful combination of rich chocolate and robust coffee flavors, perfect for any occasion. Its moist texture and indulgent glaze make it a crowd-pleaser that can elevate your dessert table. Whether served with a cup of coffee or enjoyed as a sweet treat, this cake is sure to satisfy your cravings.

More recipes suggestions and combination

Chocolate Espresso Cupcakes

These mini versions of the chocolate coffee cake are infused with espresso for

an extra caffeine kick. Top them with a luscious mocha frosting for an irresistible treat.

Chocolate Chip Coffee Muffins

Start your morning with these delightful muffins that balance the flavors of chocolate and coffee. They make for a perfect breakfast or snack option.

Mocha Chocolate Pudding Parfaits

Layer rich chocolate pudding with coffee-infused whipped cream for a quick and elegant dessert. Garnish with chocolate shavings for added flair.

Chocolate-Coffee Ice Cream

Churn up a homemade ice cream using chocolate and coffee for a refreshing treat. It's a perfect complement to any chocolate dessert.

Chocolate Coffee Smoothie

Blend chocolate milk with coffee and ice for a delicious, energizing smoothie. Add a banana for extra creaminess and nutrition.

