



Coffee and Chocolate Sponge Cake



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Introduction

Coffee and Chocolate Sponge Cake is an exquisite dessert that seamlessly blends the deep flavors of rich chocolate with the aromatic notes of coffee. This layered treat, filled with creamy coffee-infused goodness and adorned with a crunchy Malteser coating, is perfect for any special occasion, whether it's a birthday party, a wedding, or simply an indulgent afternoon tea. With its impressive presentation and delectable taste, it is sure to wow your guests and leave them craving more.

Ingredients

For the Cake:

- 6 eggs
- 1 1/4 cups caster sugar
- 3/4 cup self-raising flour
- 1/4 cup plain flour
- 1/2 cup cornflour
- 1/4 cup cocoa

For the Filling:

- 600ml thickened cream
- 2 tsp instant espresso powder
- 1/4 cup hot water
- 1/4 cup caster sugar

For the Icing:

- 125g butter, softened
- 2 cups icing sugar, sifted

- 3 tbsp cream
- 1 tsp vanilla paste

For Decoration:

- 280g Maltesers

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 18 minutes

Total Time: 48 minutes

Yield: 8 servings

Instructions

1. **Prepare the Cake:**

Preheat your oven to 160C (320F) for conventional ovens. Grease three 20cm (8-inch) round sandwich tins and line the base with baking paper. In a stand mixer or using hand-held beaters, whip the eggs for 5-6 minutes until they are pale and have tripled in size. Gradually add 1 cup of caster sugar to the whipped eggs, continuing to beat until fully combined. Sift the self-raising flour, plain flour, cornflour, and cocoa together three times to ensure they are well mixed. Fold this sifted mixture gently into the egg mixture. Divide the batter evenly among the three prepared tins. Bake for 18 minutes, or until a skewer inserted into the center comes out clean. Allow the cakes to cool slightly in the

tins, then turn them out onto a metal rack to cool completely.

2. **Make the Filling:**

Dissolve the instant espresso powder in 1/4 cup of hot water and let it cool. Whip the thickened cream with the remaining 1/4 cup of caster sugar until thick. Add the cooled espresso liquid to the whipped cream and mix until well combined.

3. **Make the Icing:**

Beat the softened butter until pale and creamy. Gradually add the sifted icing sugar, beating continuously until fully incorporated. Beat in the cream and vanilla paste until the icing reaches a soft, spreadable consistency. Set aside.

See also Red Velvet Marble Cake

4. **Assemble the Cake:**

Place one cake layer on a 20cm (8-inch) cardboard cake base. Spread half of the coffee cream filling over this layer. Top with the second cake layer and spread with the remaining coffee cream filling. Place the third cake layer on top.

5. **Decorate:**

Spread the top and sides of the cake with the prepared icing. Place the Maltesers in a large ziplock bag and crush them with a rolling pin. Pour the crushed Maltesers into a large, wide bowl. Hold the cake on its cardboard base in one hand and use the other hand to press handfuls of crushed Maltesers onto the top and sides of the cake, allowing the excess to fall off. Continue until the cake is covered.

6. **Serve:**

Place the cake on a serving platter. Slice and enjoy! This delightful cake not only tantalizes your taste buds with its rich flavors but also makes for a stunning centerpiece on any dessert table.



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Detailed Directions and Instructions

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4. Assemble the Cake:

Place one cake layer on a 20cm (8-inch) cardboard cake base. Spread

half of the coffee cream filling over this layer. Top with the second cake layer and spread with the remaining coffee cream filling. Place the third cake layer on top.

See also Fruit Compote

5. Decorate:

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6. Serve:

Place the cake on a serving platter. Slice and enjoy! This cake combines rich chocolate and coffee flavors with a creamy filling and a crunchy Malteser coating for a delightful treat.

Notes

Tip for Egg Whipping:

Ensure that your mixing bowl and beaters are clean and free from any grease to achieve the best volume when whipping the eggs.

Storage:

Store any leftover cake in an airtight container in the refrigerator for up to 3 days.

Variations:

Feel free to experiment with different flavored fillings or decorations to personalize your cake for various occasions.



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Cook Techniques

Whipping Eggs

Whipping eggs is essential for creating a light and airy sponge cake. Use a stand mixer or hand-held beaters and whip the eggs for 5-6 minutes until they are pale and have tripled in size.

Folding Dry Ingredients

Sifting and folding dry ingredients into the whipped egg mixture ensures that your cake remains fluffy. Use a gentle folding motion to avoid deflating the whipped eggs.

Baking Time

Bake the cake at 160°C (320°F) for 18 minutes. Check for doneness by inserting a skewer into the center; it should come out clean.

Whipping Cream

For the filling, whip thickened cream with sugar until it thickens. This creates a rich texture that pairs well with the coffee flavor.

Making Icing

Beat softened butter until creamy before adding sifted icing sugar. Gradually incorporate cream and vanilla paste to achieve a spreadable consistency.

Cake Assembly

Layer the cake by placing filling between each sponge layer. Ensure even distribution of the coffee cream for balanced flavor in every slice.

Decorating with Crushed Maltesers

To achieve a crunchy texture, crush Maltesers and press them onto the icing-covered cake, allowing the excess to fall off for a well-covered finish.

See also Crock Pot Salisbury Steak

FAQ

Can I use other flavors instead of coffee?

Yes, you can replace the coffee with flavors like vanilla or almond extract, but it will change the overall taste of the cake.

How should I store the cake?

Store the cake in an airtight container in the fridge. It's best consumed within a few days for optimal freshness.

Can I make this cake ahead of time?

Yes, you can bake the sponge layers in advance. Just wrap them properly and store them in the refrigerator or freezer until you are ready to assemble and decorate.

What can I use instead of Maltesers for decoration?

You can use crushed nuts, chocolate shavings, or sprinkles as alternatives for decoration.

Can I replace caster sugar with regular sugar?

While you can use regular sugar, caster sugar dissolves more easily,

which is particularly important in sponge cakes and icings for a smooth consistency.



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Conclusion

This Coffee and Chocolate Sponge Cake is a perfect blend of rich flavors and textures, making it an exquisite choice for any special occasion. With its moist sponge layers, creamy coffee filling, and delightful Malteser decoration, it is sure to impress guests and satisfy sweet cravings. Enjoy this indulgent treat as a centerpiece for celebrations, during afternoon tea, or simply as a dessert to share with loved ones.

Classic Vanilla Sponge

A timeless favorite, this cake features light and fluffy vanilla layers that can be filled with whipped cream and fresh strawberries for a refreshing twist.

Red Velvet Cake

Rich in cocoa with a touch of red color, this cake can be layered with cream cheese frosting for a deliciously decadent dessert full of flavor.

Chocolate Mousse Cake

Layer rich chocolate sponge with velvety chocolate mousse, creating an elegant dessert that is perfect for chocolate lovers.

Caramel Coffee Cake

Combine the rich flavors of coffee with a luscious caramel sauce between layers of sponge for a delightful dessert experience.

Hazelnut Chocolate Cake

Add a nutty flavor by incorporating hazelnut flour into the sponge, paired with Nutella or hazelnut buttercream for an irresistible treat.

Matcha Green Tea Cake

Infuse the sponge with matcha for a unique twist, complemented by a light cream cheese frosting for a delightful contrast in flavors.

Banana Chocolate Cake

Give your sponge a moist texture by adding ripe bananas, layered with chocolate ganache for a sweet and satisfying dessert.

Double Chocolate Chip Cake

Incorporate chocolate chips into the sponge for added texture and richness, topped with a creamy chocolate frosting.



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