



French Cuisine


MADE SIMPLE

French Cocoa Coffee Cake

Gâteau au café et au cacao

 8-10 people

 10 mins prep time

 50 mins total time

 Easy

INGREDIENTS

The cake

- ½ cup (110 g) softened **unsalted butter**
- ¾+ cup (190 g) **sugar**
- pinch of **salt**
- 1 ⅓ cup (170 g) **flour**
- ¾ cup (50 g) **unsweetened cocoa powder**
- 1 tsp **baking powder**
- 1 tsp **baking soda**
- 3 **eggs**
- ½ cup (100 mL) **very strong coffee**
- ⅔ cup (140 mL) **preferred milk**
- 1 tsp **vanilla extract**

The coffee glaze

- 2 tbsp **unsalted butter**
- ½ cup **strong coffee**
- ⅔ cup (100 g) **powdered sugar**
- dash of **vanilla extract**



DIRECTIONS

The Cake

1. Preheat the oven to 320 °F (160 °C).
2. Beat the softened butter together with the sugar.
3. Add all remaining wet ingredients to the bowl and mix.
4. In a separate bowl, whisk all the dry ingredients together.
5. Add the bowl of dry ingredients to the wet ingredients and mix.
6. Butter and flour (or use parchment paper) a bread mold.
7. Pour the batter into the mold and bake for 40 minutes.
8. Once a knife slips clean out of the cake, remove the cake from the oven and let it cool in the mold for at least an hour. The cooling process is very important, only after it is cooled may the cake be removed from the mold.

The glaze

1. Don't skip this amazing glaze as it brings that boost of coffee flavor to the cake!
2. Melt the butter in a small pot.
3. Add the remaining ingredients and whisk them together.
4. Cook the glaze on medium high, whisking occasionally until the glaze is reduced to about 5-7 tablespoons. It's ok if it boils a bit.
5. Place the glaze in another recipient and let it cool for an hour in the frig.



Putting it together

1. Carefully remove the cake from the mold and put it on a plate
2. Drizzle half the glaze on top of the cake. It's ok if the glaze is a little runny because it will soak into the cake.
3. Cut a piece of cake and drizzle some more glaze on the slice.
4. Enjoy with a cup of coffee or some vanilla ice cream.
5. The cake and glaze preserves for 5-7 days in the refrigerator.

Bon Appetit!
Emilie Anne 

