

Chocolate Coffee Cake

from Ganjier Lucas

Ingredients

- 180g icing sugar
- 6 eggs, separated
- Splash of vanilla
- Pinch of sea salt
- 75 mL whole milk
- 160g butter (replace some of the butter with infused butter)
- 2 tbsp instant coffee powder
- 250g chocolate (preferred 60-70%)
- 2 tbsp cocoa powder
- 1 tbsp all purpose flour
- 1 springform pan or a cake pan lined with parchment paper
- 1 kitchen scale

Instructions

- Preheat oven to 160C or 350F
- Prep a little waterbath and a bowl to melt the butter.
- Separate the eggs.
- Put the icing sugar, vanilla, salt, milk, egg yolks in a mixing bowl and whip for at least 8 minutes.
- Once the butter is melted, pull off heat and stir in the chocolate to melt. Try to make a smooth emulsion.
- Beat the egg whites with a pinch of salt and the instant coffee until fluffy.
- Now combine the egg yolk mix with the chocolate butter mix.
- Sieve the cocoa powder and flour into the mix and fold in.
- To finalize the batter, gently fold the beaten egg whites under the cake batter.
- Put the batter in a pre-greased and flour dusted springform pan or the parchment paper lined cake pan.
- Place in preheated oven for 40. Test for doneness with a toothpick.

- Let cool, best eaten room temperature.
- Lasts for up to 5 days in the fridge or it can be cut up and frozen for up to 6 months.

Notes

A kitchen scale is handy for this recipe for accurate measurements.