

Chocolate espresso cake with cream cheese icing

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An indulgent chocolate cake with espresso cream cheese icing. Need we say more?

INGREDIENTS

Cake

- 100 g 70% dark organic chocolate
- 125 g butter
- ½ cup freshly brewed strong espresso
- 1½ cups almond meal
- ½ cup potato flour
- ½ tsp salt
- 4 tbsp cocoa (or 3 tbsp raw cacao)
- 80–100 g brown sugar, to taste
- 2 eggs
- ½ cup milk of choice
- 1 tsp baking soda
- 2 tsp apple cider vinegar or lemon juice

Icing

- 250 g cream cheese, at room temperature
- 45 g butter, at room temperature
- 2½–3 tbsp brown sugar, to taste
- 1 tsp vanilla paste

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- 2 tsp espresso

METHOD

Preheat oven to 180°C, and grease/line a medium-sized cake tin. Turn your coffee machine on, if you are using one.

Melt chocolate and butter in a pot over a double-boiler.

Next, make your espresso. If you don't have a coffee machine, brew half a cup of strong instant coffee. Pour your espresso into the chocolate mixture, and stir until it is incorporated.

In a large bowl, mix together your flours, salt, cocoa and sugar. Add the chocolate mix to the flours, and mix until a smooth batter is formed.

Add the eggs and incorporate them thoroughly into the batter. Stir the milk in gradually, and keep stirring until the batter is completely smooth. Add your baking soda, and top it with the apple cider vinegar. Once the reaction subsides, gently fold this into the batter.

Pour into your greased cake tin and bake for around 40 to 45 minutes, until a skewer comes out clean. Remove and allow to cool completely.

In a separate large bowl, use your hand beater to beat the cream cheese and butter until a smooth icing is formed. Add your espresso gradually, and then finish with the sugar and vanilla. Store in the fridge until you are ready to ice the cake.

Recipe from Georgia McDermott, the talent behind georgeats.com

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