

# Mocha Loaf Cake with Coffee Glaze

## Ingredients

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1 c Flour  
1/2 c Cocoa Powder  
3/4 c Sugar  
1 t Baking Powder  
1/2 t Salt  
2 Eggs  
1 1/4 t Vanilla Extract  
1/3 c Vegetable Oil  
2 T Maple Syrup  
1/2 c Whole Milk  
2 1/2 T Instant Coffee  
3/4 T Hot Water  
1/2 c Powdered Sugar

## Instructions

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1. Preheat oven to 350°F and spray a 9x5-inch loaf pan with baking spray.

2. In a medium or large bowl, whisk together flour, cocoa powder, sugar, baking powder, and salt. Add eggs and 1 teaspoon vanilla and whisk to combine. Add vegetable oil, maple syrup, milk, and 2 tablespoons instant coffee. Whisk until completely incorporated and instant coffee has dissolved.

3. Pour batter into the prepared pan and bake for 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. (A few crumbs are okay!) Let the cake cool in the pan.

4. To make the glaze, dissolve 1/2 tablespoon instant coffee in hot water. Whisk together coffee, 1/4 teaspoon vanilla, and powdered sugar until completely incorporated. Glaze will be thick

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but should be easy to drizzle with a spoon. (If not, add 1/2 teaspoon water until desired consistency is reached.) Drizzle glaze over cake and let it set up for 15 to 20 minutes. Cut into slices to serve.