

Dalgona Coffee Chocolate Cake

Ingredients

4 T Hot Water
1 T Instant Coffee
3 T Sugar (plus 3/4 cup)
4 oz Cream Cheese (softened)
2 T Powdered Sugar
1 t Vanilla Extract
3/4 c Flour
1 t Baking Powder
1/2 t Baking Soda
6 T Cocoa Powder
3 T Unsalted Butter (melted)
6 T Buttermilk
1 Egg
1 Egg White

Instructions

1. Spray a 8"x8" baking pan with cooking spray then line with parchment paper. Preheat the oven to 350 degrees. In a small bowl combine the flour, 3/4 cup sugar, baking powder, and baking soda together.
2. In a bowl of an electric mixer with whisk attachment add 3 tablespoons hot water and cocoa powder then whisk until it forms a paste. Add the butter, buttermilk, egg and egg white and whisk together.
3. Add the flour mixture and on low speed whisk until a thick batter forms. Pour the batter into the prepared pan. Place in the oven and bake for 24 minutes. Using a toothpick test the cake to make sure the toothpick is clean. Place on a wire rack and let it cool completely.

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4. Meanwhile, in a bowl of an electric mixer with whisk attachment add 1 tablespoon hot water, instant coffee and 1 tablespoon sugar. Whisk the ingredients until they become light and creamy, about 10 minutes. Transfer mixture to a bowl.

5. In the same mixer bowl, whisk the cream cheese and 2 tablespoons sugar until combined. Add the whipped coffee cream and whisk on medium until combined. Scrape down the bowl and whisk again.

6. Add the powdered sugar and vanilla and mix. Set aside in the fridge until ready to use. When the cake is cooled remove the cake from the pan and frost.

7. Once the cake is frosted keep in the fridge until you need to cut it or cut and serve at once.