


Feather-Light Mocha Cake

 PREPARATION TIME
10 minutes

 COOKING TIME
35 minutes

 PERFECT PARTNER
hot coffee



Toasting nuts before using them in a recipe intensifies flavor—which means you can use less and save a few pennies. An added bonus is that toasted nuts are less likely to sink in cake batters.

SHOPPING LIST

- yellow cake mix
- milk chocolate frosting
- instant coffee powder
- almonds

INGREDIENTS

- 1 (2-layer) package yellow cake mix
- 2 teaspoons instant coffee powder
- 1 (16-ounce) can milk chocolate frosting
- 1 cup sliced almonds

SERVES 12

COOKIN'
Express

- Cutting your cake can be quick, easy and crumb-free. Simply soak the blade of a serrated knife in very hot water, then dry the blade thoroughly just before slicing.

Make Ahead

You can prepare the cake up to 1 week ahead. Freeze. Defrost the cake in the refrigerator for 24 hours before frosting.

♦ VARIATION

For a more intense chocolate flavor, use dark chocolate or fudge frosting.

- 1 Prepare cake mix according to package directions and bake in a medium baking pan.



- 2 Spoon frosting into a small bowl; add instant coffee powder. Mix well.

- 3 Cool cake completely. Spread mocha frosting over top.



- 4 Sprinkle almonds over cake. Cut into 12 squares.