

# Mocha-Glazed Coffee Cake



PREPARATION TIME  
**10 minutes**



COOKING TIME  
**40 minutes**



PERFECT PARTNER  
**herbal tea**



You can save money by preparing your own baking mix.

For each cup of mix, combine

$\frac{3}{4}$  cup flour,  $1\frac{1}{2}$  teaspoons baking powder,  $\frac{1}{4}$  teaspoon salt and  $2\frac{1}{2}$  tablespoons shortening.

## SHOPPING LIST

- instant baking mix
- sour cream
- instant coffee
- confectioners' sugar
- cocoa
- almond extract

## ON HAND

- sugar
- butter
- vanilla
- eggs
- milk

## INGREDIENTS

- 1 cup sugar
- 4 cups instant baking mix
- 1/2 cup butter, softened
- 1 cup sour cream
- 1/4 teaspoon vanilla
- 1 cup milk
- 2 eggs, beaten
- 1/2 teaspoon almond extract
- 1 cup confectioners' sugar
- 1 tablespoon unsweetened cocoa powder
- 1/2 teaspoon instant coffee granules
- 2 tablespoons hot water

SERVES 12

## COOKIN'

*Express*

- For a super-quick glaze in step 4, use prepared chocolate frosting found in the baking section of the supermarket and thin it with 1 to 2 tablespoons strong, black coffee.

### Make Ahead

Prepare 2 coffee cakes at once and freeze one to have on hand for unexpected guests. Thaw before adding glaze.

### ◆ VARIATION

*For a richer chocolate taste, add 1/2 cup semisweet chocolate chips to the batter.*

- 1** Preheat oven to 400°F. Grease a 10-inch fluted tube pan.



- 2** Combine sugar, baking mix, butter, sour cream and vanilla in bowl; mix well. Add milk, eggs and almond extract; mix well. Pour batter into prepared tube pan.

- 3** Bake for 35 to 40 minutes or until golden brown. Cool in pan for 10 minutes. Invert onto serving plate.



- 4** Mix confectioners' sugar and cocoa in small bowl. Dissolve coffee in hot water. Blend with cocoa mixture. Drizzle over coffee cake.