

Goosey Caramel Coffee Cake - The Sweetest Wake-Up Call

Goosey Coffee Caramel Cake: The Cozy, Caffeinated Dessert of Your Dreams



OVEN
350°F

TIME
40 min

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INGREDIENTS

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ cup unsalted butter, softened
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- ½ cup strong brewed coffee, cooled
- ½ cup caramel sauce
- ½ cup milk

DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment if desired for easy removal.
2. **Mix Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, and baking soda. Set aside.
3. **Cream Butter and Sugar:** In a large mixing bowl, cream together the softened butter and brown sugar until light and fluffy.
4. **Add Wet Ingredients:** Beat in the eggs one at a time. Stir in the vanilla extract, cooled brewed coffee, and caramel sauce.
5. **Combine and Mix:** Gradually add the dry ingredients to the wet mixture, alternating with the milk. Stir until just combined-don't overmix!
6. **Bake:** Pour the batter into the prepared pan and smooth the top. Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean.
7. **Cool and Drizzle:** Let the cake cool in the pan for 10 minutes, then transfer to a wire rack. Once cooled completely, drizzle with extra caramel sauce for that glossy, goosey finish.

SWAPS & NOTES

& Tips Coffee: Use strong brewed coffee (even leftover from the morning pot).
For extra depth, espresso works beautifully.

Caramel Sauce: Store-bought or homemade is fine.
Milk: Whole milk adds richness, but 2% works too.

TIPS FOR SUCCESS

Don't overbake: The cake should be soft and slightly springy.

Room temp ingredients: Help everything blend evenly for a smooth batter.

Use real butter: For flavor and structure that can't be beat.

Cool before drizzling: Warm cake + cold caramel = less runny mess, more control.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/goeey-caramel-coffee-cake-the-sweetest-wake-up-call/>