

Moist Coffee-Infused Cake with Fluffy Cream - No-Fuss and Delicious

Ultimate Coffee Cream Cake - A 5-Star Dessert for Coffee Lovers



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 box vanilla cake mix (or use your favorite homemade vanilla cake recipe)
- 1 cup brewed coffee, cooled
- 1/2 cup sugar (if adding to coffee for soak or layering)
- 1 tsp vanilla extract
- 2 cups heavy cream
- 1/4 cup powdered sugar
- 2 tbsp cocoa powder (optional, for dusting)

DIRECTIONS

1. Preheat & : PrepPreheat oven to 350°F (175°C). Grease a 9x13-inch cake pan (or two 8-inch round pans for layering). Prepare the cake mix according to package instructions, substituting 1 cup of brewed coffee for part of the liquid.
2. Bake the : CakePour batter into prepared pan(s) and bake as directed on the box. Let the cake cool completely before assembling.
3. Whip the : CreamIn a chilled mixing bowl, beat heavy cream and powdered sugar until stiff peaks form. Stir in vanilla extract.
4. Layer : It UpSlice the cooled cake in half horizontally (if using a 9x13, slice into layers if desired). Spread whipped cream on top of the first layer. Optional: Drizzle with extra coffee or coffee syrup.
5. Add : More LayersTop with the second cake layer and repeat the process. Finish with a final layer of whipped cream and a generous dusting of cocoa powder.
6. Chill & : ServeLet the cake chill for 30 minutes before slicing for best texture. Slice and serve cold or slightly chilled.

TIPS FOR SUCCESS

- Cool cake completely before adding whipped cream to prevent melting.
- Chill your mixing bowl and beaters for quicker whipped cream peaks.
- Use brewed coffee at room temp or chilled -never hot, or it will affect the cake texture.
- Dust cocoa just before serving for the freshest appearance.

