

Ultimate Coffee Cake with Cappuccino Frosting: Your New Favorite Brunch Treat

The Ultimate Coffee Cake with Cappuccino Frosting: A Bakery-Worthy Treat at Home



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Coffee Cake:

- 2 cups all-purpose flour
- 1 tbsp instant espresso powder (or strong instant coffee)
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- ... tsp salt
- $\frac{1}{2}$ cup unsalted butter, softened
- 1 cup brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup sour cream (full-fat is best)
- ... cup strong brewed coffee, cooled

For the Cappuccino Frosting:

- 1 cup unsalted butter, softened
- 3 cups powdered sugar
- 2 tsp instant espresso powder, dissolved in 1 tbsp hot milk
- Pinch of salt
- 2-3 tbsp heavy cream, as needed for texture

DIRECTIONS

1. This recipe makes a beautiful two-layer cake, but you can also bake it in a single 9x13 pan or a large bundt pan (adjusting baking time slightly).
2. Step 1 - Prepare the Cake and Dry Ingredients: Preheat your oven to 350°F (175°C). Grease and line two 8-inch round cake pans with parchment paper. In a medium bowl, whisk together the flour, espresso powder, baking powder, baking soda, and salt. Set aside.
3. Step 2 - Cream the Wet Ingredients: In a large mixing bowl (or the bowl of a stand mixer), beat the softened butter and brown sugar together until light and fluffy. Add the eggs one at a time, mixing well after each addition, then mix in the vanilla extract and sour cream until just combined.
4. Step 3 - Form the Batter: Gradually add the dry ingredient mixture to the wet ingredients, alternating with the cooled brewed coffee. Begin and end with the dry ingredients. Mix until the batter is smooth and just combined-be careful not to overmix!
5. Step 4 - Bake and Cool: Divide the batter evenly between your prepared cake pans. Bake for 25-30 minutes, or until a toothpick inserted into the center of the cakes comes out clean. Let the cakes cool in the pans for 10 minutes before inverting them onto a wire rack to cool completely. Do not attempt to frost warm cakes!
6. Step 5 - Prepare the Frosting: While the cakes cool, make the frosting. In a clean bowl, beat the softened butter until creamy. Gradually add the powdered sugar, mixing on low speed until incorporated, then increase to medium-high. Mix in the dissolved espresso/milk

mixture, vanilla, and a pinch of salt. Add the heavy cream, 1 tablespoon at a time, until the frosting reaches a smooth, spreadable, and pipeable consistency.

7. Step 6 - Assemble the Cake: Place the first cake layer on your serving plate. Spread a generous, even layer of cappuccino frosting over the top. Gently place the second cake layer on top, then frost the entire cake (top and sides). Garnish with a sprinkle of espresso powder or a few whole coffee beans for that classic coffeehouse finish.

SWAPS & NOTES

Supreme Moistness: The sour cream is the secret weapon here. It adds fat and acidity, reacting with the baking soda and powder to create a cake that stays tender for days.

The Frosting is Everything: This isn't just vanilla buttercream; it's a truly Cappuccino Frosting, hitting all the right notes of creamy, sweet, and coffee-forward.

It perfectly complements the espresso cake base.

TIPS FOR SUCCESS

The Temperature of Your Coffee: Make sure the brewed coffee added to the batter is cooled completely.

If it's hot, it will start to cook the eggs and melt the butter, resulting in a dense cake.

Don't Skimp on the Espresso: For the best results, use actual instant espresso powder rather than regular instant coffee, especially in the frosting.

The concentrated flavor is essential.

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

Original recipe: <https://chefmaniac.com/ultimate-coffee-cake-with-cappuccino-frosting-your-new-favorite-brunch-treat/>