

# Kladdkaka

**Serves 12**

**Hands-on Time 10 minutes**

**Baking Time 15 minutes**

## Ingredients

- 125g unsalted butter (softened, plus extra for greasing)
- 25g + 1 tsp cocoa powder
- 150g plain flour
- 2 tsp instant coffee powder (fine)
- 1/8 tsp fine sea salt
- 1 tsp vanilla extract
- 200g caster sugar
- 2 medium eggs
- 170ml double cream
- 1 tbsp icing sugar

## Equipment

- Baking parchment
- 20cm springform cake tin
- 2 mixing bowls
- Whisk
- Microwaveable bowl
- Microwave
- Spatula
- Sieve

## Method

### 1. Prepare the tin

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Line the cake tin with parchment and grease with butter. Dust with 1 tsp cocoa powder, tapping out any excess.

### 2. Make the cake batter

- In a mixing bowl, whisk the flour, 25g cocoa powder, 1 tsp coffee powder, and salt.
- Melt 125g butter in a microwaveable bowl. Stir in the vanilla extract.
- In another bowl, whisk the sugar and eggs for 1 minute until pale and thick.
- Sieve half the dry ingredients into the egg mixture and fold in. Repeat with the remaining dry ingredients.
- Fold in the melted butter until just combined.

### 3. Bake the cake

- Pour the batter into the prepared tin and smooth the top.
- Bake on the middle shelf for 15 minutes. The cake will look dull and have a soft centre when done. Cool in the tin.

### 4. Prepare the coffee cream

- Whisk the double cream, icing sugar, and remaining 1 tsp coffee powder until slightly stiff but still soft.
- Spread over the cake or serve on the side.

Enjoy!