

NESPRESSO COFFEE CAKE RECIPE WITH CREAM CHEESE FROSTING

  Medium



LET'S MAKE IT!







MATERIALS

Pot
Whisk
Spatula
Sieve
Stand Mixer or Electric Hand Whisk
Measuring spoons
Wire rack
Baking Paper
Scales
Heatproof bowl
20cm Spring form high sided cake tin
Nespresso Original Coffee Machine
Vertuo Next Machine

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

All Purpose Flour 125 g 
Baking Powder 1 Teaspoon 
unsweetened cacao powder 3.5 Tablespoon 
Eggs 4 room temperature 
Caster Sugar 0.75 Cup 
Salt 1 Pinch 

STEP 01

Pre-heat the oven to 170°C fan bake. Grease a 20cm spring form cake tin. Cut a piece of baking paper into a round to line the bottom of the cake tin.

STEP 04

Continue beating and add the **Nespresso** coffee and melted butter. Beat for a further minute or so.

STEP 07

Using a stand mixer or electric beater, mix the cream cheese, butter, remaining **Nespresso** coffee, and icing sugar together. Set aside.

STEP 10

Using half of the icing, spread it over the first layer of the cake, then pour over the ganache and spread easily. Place the top half of the cake on top and gently spread the rest of the crema cheese icing on top. Slice and serve with a freshly made **Nespresso** coffee.

STEP 02

Sieve the dry ingredients together in a bowl and set aside.

STEP 05

Using a whisk, gently fold in the dry ingredients. Mix until just combined and there are no lumps.

STEP 08

Place the chopped chocolate in a bowl. Gently heat the cream on the stove top until just about boiling. Pour the hot cream over the chocolate. Let it stand for 30 seconds and then stir together until it's silky and smooth.

STEP 03

In a separate bowl, add the eggs, sugar, salt, and vanilla paste to a bowl, either using a stand mixer or electric beater for 10 minutes. The mixture will triple in size. It is very important to ensure you have beaten the eggs for the full 10 minutes.

STEP 06

Pour the cake mixture into the cake tin, use a spatula to ensure you get all the mixture in. Place the cake in the middle of the oven and bake for 45 minutes.

STEP 09

Once the cake is cooked, gently turn it upside down onto a wire rack to cool. Once the cake has cooled, carefully slice through the middle. Place the top of the cake to the side.

Vanilla Bean Paste
1 Teaspoon



Warm Nespresso Vertuo
Altissio or Nespresso Original
Arpeggio
0.25 Cup



Melted butter + extra to
grease the tin
2 Tablespoon



cream cheese, room
temperature
250 g



Butter, room temperature
100 g



Icing Sugar
3 Cup



Nespresso Coffee, cooled
20 ml



Dark Chocolate, chopped into
small pieces
200 g



Cream
125 ml



INSPIRATIONS

