

*From the kitchen of David and Jennifer Deaven*

Servings: 10  
\$Id: chocolate\_coffee\_cake,v 1.3 2025/03/02 18:09:57 deaven Exp \$

## Desserts/Chocolate Coffee Cake

## Desserts/Chocolate Coffee Cake

- A: 16oz semisweet chocolate  
5oz unsalted butter  
3T espresso  
B: 5 egg yolks  
C: 1T sugar  
5 egg whites  
D: 2C flour  
E: 1C macademia or walnuts, chopped & toasted
1. Melt (A) in double boiler.
  2. Whisk (B) into chocolate mixture.
  3. Whisk (C) in bowl until stiff peaks form.
  4. Fold (D) and chocolate mixture into egg whites, mix well. Add (E).
  5. Pour into 9" cake pan, greased and lined with parchment or wax paper. Place pan into deep pan and cover lower half of cake pan with water.
  6. Bake at 325F for 30 minutes or until toothpick inserted in center comes out clean.



*From the kitchen of David and Jennifer Deaven*