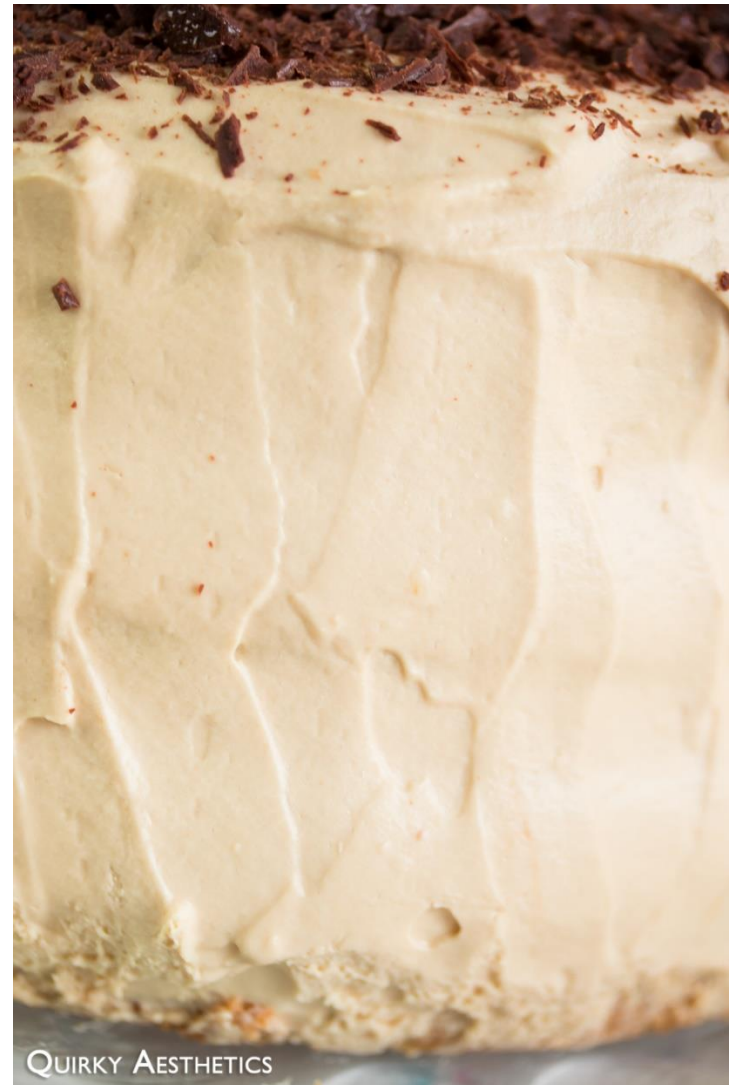


Layered Mocha Cake *(a rough recipe)*



Part A: Cake - Adapted from [Smitten Kitchen](#)

Ingredients

1 cup / 225g unsalted butter
2 cups / 400g granulated sugar
3 cups / 375g all-purpose flour
2 cups of milk (whoops, doubled it by accident)
4 eggs
baking powder
dash of salt
vanilla extract

Directions

- 1) Grease baking pans and line the bottoms with parchment paper.
- 2) Using an electric mixer, cream butter until fluffy. Add in sugar and continue to beat until no graininess remains.
- 3) Add in eggs one at a time, beating well to incorporate.
- 4) Add in vanilla.
- 5) Add in milk and flour alternately, mixing well each time.
- 6) Divide amongst three baking pans, making sure to level off each pan. For a greater degree of precision, weigh the batter and divide evenly.
- 7) Bake for 25-30 minutes at 350 F. Test for doneness with a toothpick; should the centremost part prove raw, replace onto the baking rack for another 3 minutes.
- 8) Let cool and transfer to a wire rack to cool completely.

Part B: Frosting - Adapted from [Smitten Kitchen](#)

Ingredients

1.5 packages of cream cheese, softened (roughly 370 g)

180 g icing sugar

1 medium carton heavy whipping cream (roughly 470 ml)

dusting of granulated sugar (roughly 2 tbsp)

maple syrup (or to taste) - a pour

generous dumping of Maxwell House instant coffee grounds (OR instant grounds dissolved in water and allowed to cool)

Directions

- 1) Floating a large bowl over ice, beat whipping cream on low speed until thickened.
- 2) Add in granulated sugar and continue to beat until soft peaks form. Set aside.
- 3) In a separate bowl, beat softened cream cheese until fluffy.
- 4) Gradually incorporate icing sugar in three additions.
- 5) Add in maple syrup and beat again.
- 6) Combine the cream cheese mixture with the whipped cream, leaving behind a small portion of the former.
- 7) Add in instant coffee and mix thoroughly.
- 8) Combine with the remainder with the frosting, beating well.
- 9) Let chill in the fridge until ready to frost.

Test Notes/Tips

- Cake was too moist after refrigerating – troubleshooting required.
- Dust with roughly chopped chocolate upon removing from fridge to prevent condensation.
- No issues with frosting: perfectly spreadable at room temperature without becoming runny and firms up nicely overnight. Frosting gives illusion of buttercream, but proves lighter in profile.