

Foodnity Recipes

Creamy Latte Cake – Decadent Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] 1 cup granulated sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 2 large eggs
- [ ] ¾ cup strong brewed espresso, cooled
- [ ] ¼ cup milk
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp lemon zest
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt

Frosting

- [ ] 8 oz mascarpone cheese, softened
- [ ] ¼ cup unsalted butter, softened
- [ ] 1 cup powdered sugar, sifted
- [ ] 2 tbsp honey
- [ ] 1 tbsp milk
- [ ] A pinch of coffee powder (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch round cake pan; line the bottom with parchment.
2. In a bowl, whisk flour, baking powder, and salt; set aside.
3. Cream butter and sugar together until pale and fluffy; beat in eggs one at a time, then stir in vanilla, espresso, milk, and lemon zest.
4. Gradually fold the dry ingredients into the wet mixture, being careful not to over-mix; the batter should be smooth and slightly glossy.
5. Pour batter into the prepared pan, smooth the top, and bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
6. Allow the cake to cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.
7. While the cake cools, beat mascarpone, butter, powdered sugar, honey, and milk until light and airy; add a pinch of coffee powder for extra depth if desired.
8. Spread the frosting evenly over the top and sides of the cake; garnish with a light dusting of cocoa or a few coffee beans.

Nutrition per serving

420 kcal	6 g	55 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a splash more milk; the texture should be pourable.
- For extra aroma, toast the coffee beans briefly before grinding.
- A quick chill of the frosting (10 minutes) makes spreading smoother.