

Foodnity Recipes

Luxurious Latte Cake Recipe For Coffee Lovers

20 min Prep time	**35 min** Cook time	**55 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (2 sticks) unsalted butter, at room temperature
- [ ] 2 cups granulated sugar
- [ ] 4 large eggs, at room temperature
- [ ] 1 tbsp vanilla extract
- [ ] 3 cups all-purpose flour
- [ ] 1 tbsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 cup whole milk, at room temperature
- [ ] 2 tbsp espresso powder dissolved in 2 tbsp warm water

For the Frosting

- [ ] 1 cup (2 sticks) unsalted butter, at room temperature
- [ ] 4 cups powdered sugar
- [ ] 1/4 cup whole milk
- [ ] 1 tbsp vanilla extract
- [ ] 1 tbsp espresso powder dissolved in 1 tbsp warm water

Instructions

1. Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans and line the bottoms with parchment paper.
2. In a large bowl, cream together the butter and sugar until light and fluffy, about 3-5 minutes. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
3. In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, alternating with the milk. Begin and end with the dry ingredients. Mix just until combined. Stir in the dissolved espresso powder.
4. Divide the batter evenly between the prepared cake pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Allow the cakes to cool in the pans for 10 minutes, then transfer them to a wire rack to cool completely.
5. To make the frosting, beat the butter until creamy. Gradually add the powdered sugar, milk, vanilla extract, and dissolved espresso powder. Beat until smooth and fluffy.
6. Once the cakes are completely cool, spread a layer of frosting on top of one cake layer. Place the second cake layer on top and frost the top and sides of the cake. Decorate as desired.

Nutrition per serving

450 kcal	5 g	58 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure all ingredients are at room temperature for the best results.
- Do not overmix the batter to avoid a dense cake.
- You can adjust the amount of espresso powder to suit your taste preferences.
- This cake tastes even better the next day as the flavors have time to meld together.