



CREMORA MOCHA CAKE

Ingredients

200 grams NESTLÉ Cremora Original
 128 grams Nestlé Sweetened Condensed Milk
 30 milliliters Lemon Juice, Raw
 45 grams NESCAFÉ Ricoffy
 116 grams Cake Flour
 40 grams Nestlé Cocoa
 15 grams Baking Powder
 3 Egg, Whole, Raw, Fresh
 1 cups Sugars, Brown
 115 grams Margarine 70% fat

Instructions

1. Preheat the oven to 160° on fan-assist and lightly grease a 20x30cm baking dish.
2. In a large mixing bowl, combine 2/3rds of a cup of NESTLÉ Cremora Original with 3 tablespoons of water. Whisk with an electric beater until the Cremora has dissolved and is smooth.
3. Add the NESTLÉ Sweetened Condensed Milk and whisk for 2-3 minutes. While whisking, slowly stream in the lemon juice until a thick cream has formed and the mixture has doubled in size. Cover the cream with plastic wrap and refrigerate until needed. *Chef's Tip: Cremora adds extra creaminess!
4. In a clean mixing bowl, add the remaining 1/3rd cup of Cremora, NESCAFÉ Ricoffy granules, cake flour, NESTLÉ Cocoa Powder, baking powder, eggs, brown sugar, margarine and 1/4 cup of water. Using an electric beater, whisk the ingredients together until a smooth batter has formed.
5. Transfer the cake batter to the prepared baking dish and bake for 20 minutes until cooked through. *Chef's Tip: If a skewer comes out clean, the cake is cooked through!
6. Allow the cake to cool completely in the baking dish.
7. Add the prepared Cremora glaze topping to the cake once cooled. Generously spread the cream evenly over the cake.
8. Garnish the cake by grating dark chocolate over the cream. Slice into squares, serve and ENJOY!

Nutrients

Carbohydrates	19.65
Energy	96.68
Fats	7.61
Protein	2.1

49 Minutes

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