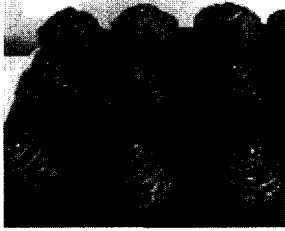


Cappuccino Cake with Mocha Frosting allrecipes.com



Rated: ★★★★★

Submitted By: ANGELAELAINE

Prep Time: 10
Minutes
Cook Time: 30
Minutes

Ready In: 40
Minutes
Servings: 12

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"Cappuccino flavored cake with mocha frosting. Simple yet delicious."

INGREDIENTS:

1 (18.25 ounce) package white cake mix	1 1/2 teaspoons vanilla extract
1/4 cup instant cappuccino coffee powder	4 1/2 cups confectioners' sugar
1 tablespoon vegetable oil	4 tablespoons milk
3 egg whites	3/4 cup unsweetened cocoa powder
1 1/4 cups water	1 tablespoon instant coffee powder
1 cup shortening	1 cup hot water

← $\frac{1}{2}$ c. butter

← 1 box of powdered sugar (16 oz.)

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.
2. In a large bowl, combine cake mix and 1/4 cup cappuccino. Pour in 1 1/4 cups water, 3 egg whites and 1 tablespoon oil. Mix well, then pour batter into prepared pans.
3. Bake in preheated oven according to package directions until a toothpick inserted into center of cake comes out clean. Cool in pans for 10 minutes, then turn out onto wire racks and cool completely.
4. To make the Mocha Frosting: In a large bowl, combine shortening with vanilla. Blend in half of the confectioners' sugar. Blend in 2 tablespoons milk. Repeat with remaining confectioners' sugar and 2 tablespoons milk. Mix in approximately half of the cocoa.
5. Dissolve the 1 tablespoon instant coffee into 1 cup of hot water. While still warm, pour two tablespoons of the coffee into the frosting mixture. Mix in remaining cocoa. Add coffee mixture, a tablespoon at a time, until desired consistency is achieved. Fill and frost cake.