

# Chocolate Coffee Cake

Serves: 10



## Ingredients\*:

- 500g Loprofin Chocolate Cake Mix\*\*
- 120ml sunflower oil
- 1 tsp vanilla essence\*\*\*
- 220ml sparkling water
- Suitable coffee buttercream icing\*\*\*
- 2 tbsp low protein milk substitute



## Method:

1. Grease and line a 7" cake tin. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Place the Loprofin Chocolate Cake Mix into a deep bowl, add the oil and vanilla essence and stir thoroughly with a wooden spoon until it looks like breadcrumbs.
3. Add the sparkling water and mix well.
4. Spoon the mixture into the prepared cake tin and leave to stand for 15 minutes.
5. Bake in a preheated oven for 45–55 minutes.
6. Allow to cool in the tin for 5 minutes before transferring onto a wire rack.
7. Cover with a thin layer of icing and allow to set in the fridge for at least an hour –this is called the “crumb layer” – see *Chef's Tip*.
8. Once the crumb layer has set, cover with more coffee buttercream icing and decorate with sugar strands or sprinkles – if the icing is too thick, lighten with a spoonful of low protein milk substitute.
9. Store leftovers in the fridge for up to a week. Best served at room temperature.

**Oven temperature:** 180°C/350°F/Gas Mark 4

**Equipment:** Large mixing bowl, 1 x 17cm (7 inch) round cake tin, lightly greased and base and sides lined with non-stick/grease-proof paper



## Chef's Tip:

A thin layer of buttercream icing called the “crumb coat” seals in stray crumbs before a second layer of buttercream icing is applied, helping to achieve a perfectly pretty finish on your cake.



Serving Suggestion

\* Allergens may be present, please check individual product and ingredient labels. If concerned about allergens please contact your healthcare professional.

\*\* Loprofin Chocolate Cake Mix is a Food for Special Medical Purposes and must be used under medical supervision.

\*\*\* Please check the protein levels on food labels.