

CHOCOLATE ESPRESSO IRISH CREAM CAKE

INGREDIENTS:

FOR CAKE:

250g (1 cup) unsalted butter, diced & at room temperature
3 tsp LorAnn Organic Madagascar Vanilla Extract
550g (2 $\frac{3}{4}$ cups) sugar
250g eggs (about 5 large eggs), room temperature
125g (1 $\frac{1}{4}$ cups) unsweetened cocoa powder
200g ($\frac{3}{4}$ cup) strongly brewed coffee or espresso, warm
2 tbsp LorAnn Irish Cream Super-Strength
300g (1 $\frac{1}{4}$ cups) sour cream or (plain full-fat yogurt) room temperature
350g (2 $\frac{3}{4}$ cups) all-purpose flour, sifted
2 tsp baking powder
1 tsp baking soda
 $\frac{1}{2}$ tsp salt

FOR SWEET ESPRESSO SOAK:

120g ($\frac{1}{2}$ cup) strongly brewed espresso
2 tbsp granulated sugar
1 tbsp LorAnn Irish Cream Super-Strength

FOR ESPRESSO BUTTERCREAM:

$\frac{3}{4}$ cup pasteurized egg whites (found in a carton)
3 cups powdered sugar
4 cups salted butter, softened
8 oz melted white chocolate (Ghirardelli recommended)
2 tsp LorAnn Organic Vanilla Extract
 $\frac{1}{8}$ tsp LorAnn Irish Cream Super Strength
2 tsp instant espresso powder dissolved in 1 tbsp warm milk

FOR IRISH CREAM GANACHE:

1 cup chocolate chips
 $\frac{1}{2}$ cup heavy cream
 $\frac{1}{8}$ tsp Irish Cream Super-Strength



DIRECTIONS:

For Sweet Espresso Soak:

1. Whisk together 120g strongly brewed espresso, 2 tbsp granulated sugar, and 1 tbsp irish cream flavor until

the sugar is completely dissolved. Then set aside for assembly.

For Cake:

1. Preheat your oven to (325°F). Grease and flour two 8-inch round cake pans, making sure to tap out any excess flour. You can also line the bottoms with parchment paper for easy release.
2. In a medium bowl, stir together the flour, baking powder, baking soda, and salt.
3. In a separate heatproof bowl, whisk together the cocoa powder and warm coffee until smooth and lump-free. Stir in the sour cream, Vanilla, and Irish Cream Super Strength until fully incorporated. This mixture will be thick and creamy.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter medium speed until light and fluffy, about 2 minutes. Gradually add in the sugar and continue beating for another 3-5 minutes until the mixture is pale and fluffy. Scrape down the sides of the bowl as needed.
5. Add the eggs one at a time, beating 30-40 seconds after each addition. This ensures they incorporate smoothly and keep the batter light.
6. On low speed, alternate adding the dry ingredients and the chocolate mixture in thirds, starting and ending with the dry ingredients. Mix until just combined—do not overmix, as this can make the cake dense.
7. Divide the batter evenly between the prepared cake pans, about 670g of batter per pan. Smooth the tops with a spatula.
8. Bake for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
9. Let the cakes cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely before assembling.

For Buttercream:

1. In the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites and powdered sugar on low speed until smooth and glossy.
2. Switch to medium-high speed and add the softened butter one tablespoon at a time. Beat for 5 minutes, scraping down the sides occasionally, until the mixture is light and fluffy.
3. Pour in the melted white chocolate, vanilla extract, Irish Cream Super Strength, and Espresso milk mixture.
4. Whip for an additional 10 minutes until silky smooth.

For Irish Cream Ganache:

1. Mix all ingredients in a glass microwave-safe bowl.
2. Heat on high in 30 second intervals until the heavy cream is warm and steamy (not bubbling)
3. Stir gently until everything is incorporated and allow to cool slightly before adding a drizzle to the chilled cake.

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