

Recipe Name: Chocolate Coffee Sticky Cake Recipe

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity: 1 serving



Ingredients

Ingredient	Quantity
• 3/4 cup All Purpose Flour (Maida)	6
• 1 cup Brown Sugar (Demerara Sugar)	
• 2 teaspoons Instant Coffee Powder	
• 2/3 cup Dark Chocolate Chips	
• 1/2 teaspoon Cinnamon Powder (Dalchini)	
• 1/4 teaspoon Nutmeg powder	
• 1.5 teaspoons Baking powder	
• 1/4 teaspoon Salt	
• 3/4 cup Walnuts - roughly chopped	
• 1/2 cup Butter - softened	
• 2 Whole Eggs - +2 tablespoons of one beaten egg	
• 1/4 teaspoon Vanilla Extract	
• 1/2 cup Water - (adjust)	

Preparation

- To begin making Chocolate Coffee Sticky Cake Recipe, first set your oven to pre-heat at 180 degrees C for 15-20 minutes while you get the ingredients and the batter ready.
- Next, prepare your 9" bundt pan by thoroughly buttering it.
- Smear butter all over the insides of the pan, spreading it with your fingers.
- Next, sprinkle flour all over the buttered surface, tapping it with the heel of your palm so the butter spreads evenly.
- Set this aside till you are ready to use it.
- Take a mixing bowl and sift together the flour, baking soda, ground cinnamon, ground nutmeg baking powder and salt into it.
- Mix well and set this aside.
- In saucepan melt the chocolate chips, coffee powder and water over a medium-low heat, while stirring constantly.



- Turn off the heat and set the saucepan aside to cool.
- Meanwhile, in a mixing bowl, cream the softened butter and brown sugar, using a hand-beater, on a high speed till it looks light and fluffy.
- To this, add the melted chocolate mixture and beat briefly, till well combined.
- Next, add the eggs one at a time, beating well after each addition.
- Also add the vanilla extract and mix well.
- Now, reduce the speed to low and gradually add the flour mixture and beat well till well combined and no lumps remain.
- The batter will be runny, this is how it is meant to be, so do not panic.
- Lastly, fold the walnuts in to the batter using a spatula and pour the batter into the bundt pan.
- Set the pan into the oven to bake at 180 degrees C, for 35-40 minutes or until a toothpick inserted into the pan comes out clean.
- Once baked, remove the bundt pan from the oven and set it aside for 10 minutes to cool slightly, on a wire rack.
- When cooled, gently place a plate over the pan and swiftly turn the pan over to release the cake onto the plate.
- Chocolate Coffee Sticky Cake is ready to be served.
- It tastes wonderful served warm, straight out of the oven, and goes well with a hot cup of tea or coffee.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
350	4	50	15	2	30