

Caramel Overload Grogg Cold Brew Bundt Cake

Jenna Zaffran took first prize with her Caramel Overload Grogg Cold Brew Bundt Cake. Not only did she add the cold brew into the cake, but she also added it to the glaze and a little finely ground coffee to the streusel topping, too! We love that she added coffee to every element!



Bundt Cake Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 ½ cups unsalted butter (soft)
2 cups light brown sugar packed
1 cup cane sugar
5 large eggs
½ cup sour cream
1 teaspoon vanilla
¾ cup cold brew Berres Brothers Caramel Overload Grogg coffee
¼ cup whole milk
6 oz milk chocolate toffee pieces (3/4 bag)

Preparing the Bundt Cake

Take 1.5 oz packet of Berres Brothers Caramel Overload Grogg coffee and pour into metal strainer. Pour 3 cups of water into mason jar and soak for 12 hours overnight to make the cold brew coffee for this recipe.

Preheat oven to 325 degrees.

Grease and flour a 12 cup bundt cake pan with non-stick baking spray. Using a mixer, beat butter and sugar until light and fluffy at medium speed.

Add in eggs while slowly continuing to mix, one at a time.

Add vanilla and cold brew coffee to mix.

Combine all dry ingredients into a bowl and whisk well.

Add dry ingredients and gently mix until just fully incorporated.

Add sour cream and toffee bits to mix.

Transfer HALF of the batter into the prepared pan.

Coffee Streusel Crumble Ingredients

¼ cup packed light brown sugar
1/3 cup all-purpose flour
1 ½ tablespoons finely ground Berres Brothers Caramel Overload Grogg coffee
¼ teaspoon salt
4 tablespoons unsalted butter (cold)

Coffee Glaze Ingredients

2 cups powdered sugar
4 tbs cold brew Berres Brothers Caramel Overload coffee

Finishing Ingredients

1 cup toasted chopped pecans
2 oz milk chocolate toffee pieces (1/4 bag)

Preparing the Streusel Crumble

Mix all dry ingredients into a bowl.

Dice butter and add to the bowl. Use a pastry cutter until you have crumbles.

Place the crumble mixture on top of the half-filled pan.

Place HALF the chopped pecans on top of crumble mixture.

Bundt Cake Continued

Transfer remaining batter over crumble lined mix in the pan.

Bake at 325 degrees F for 75 minutes before carefully sliding out of the oven.

Allow cake to cool in the pan for 10 minutes prior to transferring to a wire rack to cool completely.

Preparing the Coffee Glaze

Whisk the coffee and powdered sugar to make the glaze.

Finish the cake with the remaining chopped pecans and toffee bits. Enjoy!