

Chocolate Pecan Raspberry Coffee Cake

Susan Olson fourth place winner used our Chocolate Raspberry coffee along with fresh raspberries in the cake to really bring out the fresh berry flavor!

Cake Ingredients

2 cups all purpose flour
1 ½ cups sugar
¾ cup Cocoa powder
2 teaspoon baking soda
2 teaspoon baking powder
1 teaspoon salt
1 cup buttermilk
1 cup Berres Brothers Chocolate Raspberry coffee
2 large eggs
1 tablespoon vanilla extract
1 cup fresh raspberries
1 cup toasted pecans

Glaze Ingredients

14 oz sweetened condensed milk
¾ cup chocolate chip
1 oz coffee
½ teaspoon vanilla extract
½ cups toasted pecans

Directions

Preheat the oven to 350 degrees. Spray a Bundt pan with baking spray. In a large bowl whisk together your dry ingredients. In the bowl of a stand mixer, add your wet ingredients and mix. Add dry ingredients into wet and mix until combined. Fold in raspberries and pecans. Pour batter into the prepared Bundt pan and bake for 50-55 minutes. Remove from the oven and let cool. Place plate on top of cake flip over.

For The Glaze

Put sweetened condensed milk and chocolate chips in a saucepan over low heat. Stir until fully melted. Remove from the heat and stir in vanilla, coffee and nuts. Let sit for 10 minutes until thickened. Pour over cake.