

BARBACOA Black Magic Cake

Barbacoa – it’s not just for meat! The rich, yet airy cake and sweet, yet spicy icing will cast a spell on you!

PREP TIME: 1 Hour & 45 Minutes

TOTAL COOK TIME: 35 – 40 Minutes



CAKE BATTER:

- 1-3/4 CUPS All Purpose Flour (plus 1 TBSP for preparing cake pan)
- 2 CUPS Sugar
- 3/4 CUPS Cocoa Powder
- 2 TSP Baking Soda
- 1 TSP Baking Powder
- 1 TSP Salt
- 2 Eggs
- 1 CUP Strong Black Coffee (cooled)
- 1 CUP Buttermilk
- 1/2 CUP Vegetable Oil
- 1 TSP Vanilla Extract

FROSTING:

- 1/2 CUP Butter (plus 2 TBSP for preparing cake pan)
- 8 OZ Cream Cheese
- 3 CUPS Powder Sugar
- 1 CUP Cocoa Powder
- 1 TSP Salt
- 2 TBSP Milk or Cream
- 1/3 CUP **Maya Mike Belizean Barbacoa (Original “White” Label)**
- 1 TBSP **Maya Mike Belizean Barbacoa (Medium “Yellow” Label)**



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Tip of the Recipe #1! If no Buttermilk is available use plain yogurt or place 1 TBSP Lemon juice in a cup and fill with milk or half and half to make a cup. Let stand 5 minutes then add to your recipe.

Tip of the Recipe #2! If using layer pans, try making four layers – simply take a piece of thread, wrap around the center of the cake layer and pull through to delicately slice in half. Repeat for the other layer.

STEP 1 (Prepare)

Preheat oven to 350°

Coat cake pan(s) of your choice with Butter (about 2TBSP) & dust with Flour

STEP 2 (Cake Batter)

Combine all dry ingredients in a mixing bowl or standing mixer

Stir to blend thoroughly

Add coffee, buttermilk, vegetable oil and vanilla

Beat on medium speed for 2 minutes

Pour into prepared cake pan(s) and bake 30-35 minutes for oblong or 35-40 for layer pans

STEP 3 (Frosting)

Combine Butter, Cream Cheese & Vanilla in a mixing bowl or standing mixer

Beat until creamy

Add 1 CUP Powdered Sugar & beat until creamy, add 1 TBSP Milk & 1 CUP Powdered Sugar & beat until creamy, repeat with the last TBSP Milk & CUP of Sugar

Add about 1/2 CUP Cocoa Powder and 1/3 CUP **Maya Mike Belizean Barbacoa (Original “White” Label)**

Add the remaining 1/2 CUP Cocoa Powder and 2 TBSP **Maya Mike Belizean Barbacoa (Medium “Yellow” Label)**

Sprinkle with Salt and blend again until desired consistency is achieved

STEP 4 (Finish)

Check cake after allowed time and remove when a toothpick inserted into the middle is removed clean

Rest pan(s) on cooling rack for 15 minutes

Flip cake out of pan onto cooling rack and allow to cool completely (about an hour)

Spread frosting on cake

TIPS FOR FROSTING

- If making a cake with layers, after splitting the layers, add ½ of the frosting to a decorating bag.
- Trim the tip of the bag for evenly dispensing frosting between the layers and smoothing with a long spatula.
- There should be enough frosting remaining in the bag to “crumb” the cake by applying a light base layer of frosting to the cake, filling in any open pockets on the sides and tops. Be sure the frosting is a smooth consistency, whipping again & adding a dash of milk if necessary. The crumbing process will seal in any crumbs so the final layer of frosting will apply smoothly and crumb-free.
- After crumbing, refrigerate cake for an hour then spread the remaining frosting all over the cake, smoothing over with a pastry scraper or spatula, creating a clean base for adding decorations of your choice!