

Holm

Danish Dream Cake

150g butter, melted and cooled

3 eggs

225g sugar

2 tsp vanilla extract

35g cocoa powder

245g cup flour

2 tsp baking powder

150 ml milk

To make the cake:

Preheat oven to 180 C

Mix together the eggs and sugar in a bowl until fluffy. Melt the butter and cool.

Combine the vanilla, flour, cocoa powder, baking powder, milk and butter. Fold this into the eggs and sugar.

Line a cake tin with baking paper - this should be fairly large but can be rectangular or circular.

Pour the mix into the tin.

Cook on the bottom shelf of the oven for 35-40 minutes - to check it's baked you should be able to poke with a fork and the fork come out clean. Cool the cake.

Then make the icing:

In a bowl, mix together the butter, espresso, cocoa powder, vanilla sugar and icing sugar.

When the cake has fully cooled, spread the icing over the top of the cake in a thin layer and sprinkle with the coconut flakes.

Enjoy with a cup of coffee or a mug of hot tea.

For the icing:

75g butter

1 shot espresso (18ml strong coffee)

35g cup cocoa powder

2 tsp vanilla essence

50g cup icing sugar

For the topping:

50g dried coconut flakes



@holmcafelancaster



Holm Coffee