



### **Café Latte Chocolate Chip Cake**

*So easy to make and it doesn't need any eggs*

- 3/4 cup whole milk
- 1 Tablespoon Balsamic vinegar
- 1/4 cup prepared strong coffee
- 1-1/2 cups all-purpose flour
- 1/2 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/3 cup olive oil
- 2 teaspoons vanilla extract
- 1/2 cup mini semi-sweet chocolate chips

Preheat oven to 350 degrees F. Olive oil spray and line bottom of 9-1/2-inch round pan with parchment paper. Oil spray parchment and pan sides.

In a small bowl, stir together milk, vinegar, and coffee; set aside.

In a mixing bowl, stir flour, brown sugar, granulated sugar, cocoa powder, baking soda and salt. Add oil, vanilla, and reserved milk mixture. Beat 2 minutes until smooth. Stir in mini chocolate chips. Spoon batter into prepared cake pan. Bake in preheated oven for 25 to 30 minutes or tests done with inserted toothpick.

Cool in pan for 15 minutes, turn cake out onto cooling rack; remove parchment paper liner; turn over, top side up. Cool completely.

### **Stay Soft Whipped Frosting**

6 Tablespoons whole milk

2 Tablespoons strong prepared coffee

2 Tablespoons all-purpose flour

1/4 cup vegetable shortening (Crisco)

1/4 cup unsalted butter

1/2 cup granulated sugar

1 teaspoon vanilla extract

Topping: as desired flaked coconut; multi-colored M&M chocolate candies

Stir or whisk milk, coffee, and flour in a medium sized saucepan. Cook over medium heat; stir constantly until mixture forms a very thick pudding consistency. Remove from heat; place in small bowl; set aside to cool.

In mixing bowl, beat shortening and butter about 4 minutes until fluffy and creamy. Add sugar; beat for 4 minutes; add cooled flour mixture and vanilla; beat for 3 to 4 minutes until fluffy; scrape sides as needed.

Spread frosting over cooled cake; sprinkle top as desired with flaked coconut and decorate with colorful M&M chocolate candies.

Yield: One 9-1/2 round cake Serves: 6 to 8

**Cook's Note:** This is an updated version of one of the most popular crazy cakes, which didn't use any eggs and was made mixing it in the pan. This recreated cake uses a touch of balsamic vinegar and mocha flavor to enhance the taste of rich chocolate. The frosting is one of Grandma's

favorites that she loved to say was like whip cream that didn't need to be refrigerated. We just love it!

**About the Recipe:** No need to buy any cakes mixes. This from-scratch mocha chocolate cake is so easy to mix up and bake. Then just top it with some Latte flavored soft whipped frosting. Delish.....Now have fun, top with some flaked coconut and lots of colorful M&M chocolate candies. It's time to celebrate a new school year.