

Kladdkaka

Serves 12

Hands-on Time 10 minutes

Baking Time 15 minutes

Ingredients

125g plus extra for greasing Unsalted butter
(softened)
25g plus 1 tsp Cocoa powder
150g Plain flour
2 tsp Instant coffee powder (fine)
1/8 tsp Fine sea salt
1 tsp Vanilla extract
200g Caster sugar
2 Eggs, medium
170ml Double cream
1 tbsp Icing sugar

Equipment

Baking parchment
20cm Cake tin (springform)
2 Mixing bowls
Whisk
Microwaveable bowl
Microwave
Spatula
Sieve

Preheat the oven to 180°C/160°C(Fan)/
350°F/Gas mark 4.

Cut a piece of baking parchment into a
circle to line the base of the cake tin.

Remove the parchment and grease the
bottom of the tin using the extra butter.

Line the tin with the parchment and
grease the sides and bottom, this time
greasing the parchment.

Add 1 tsp of cocoa powder.

Shake around until the bottom and sides
of the tin are coated.

Tap the tin over a sink so any excess
cocoa is discarded.

Add the plain flour, 1 tsp of coffee
powder, fine sea salt, and 25g of cocoa
powder into a mixing bowl. Give a quick
whisk to combine.

Add the 125g of butter to the
microwaveable bowl.

Pop into the microwave for 30 seconds,
remove and stir using the spatula. Repeat
until all of the butter has melted.

Add the vanilla extract and give one final
stir.

In the second mixing bowl add the caster
sugar and 2 eggs. Whisk for 1 minute
until you have a thick pale yellow mixture.

Sieve half of the dry ingredients over the egg mixture and fold in using the spatula.

Sieve the remaining dry ingredients over the mixture and fold again until combined.

Add the melted butter and give one final fold, ensuring you scrape the sides and bottom of the bowl.

Transfer the cake mix into the prepared tin and spread out so it's as flat and smooth as possible.

Pop the tin into the oven on a middle shelf for 15 minutes.

When the time is up you should find the cake will look dull and have a skin over the top. It will be soft to the touch in the centre and slightly more set around the outside.

Leave the cake to cool in the tin.

Just before serving clean one of the mixing bowls.

Add the cream, icing sugar, and remaining tsp of coffee powder.

Whisk until the cream is slightly stiff but there is still a look of wetness to it. Do not over whip it.

You can either spread the cream over the top of the cake, or serve in a bowl and let people help themselves.

Enjoy!