

# Coffee Crunch Cake

Makes one 10-inch cake

2 1/4 cups cake flour (not self-rising)  
1 1/2 cups sugar  
1 tablespoon baking powder  
1 teaspoon salt  
1/2 cup vegetable oil  
6 large eggs, separated  
Zest of 1 lemon (2 teaspoons)  
1 tablespoon pure vanilla extract  
Coffee Frosting (recipe follows)  
Coffee Crunch (recipe follows)

1. Preheat oven to 325°. In a large bowl, sift together flour, 3/4 cup sugar, baking powder, and salt. Add 3/4 cup water, oil, egg yolks, zest, and vanilla; beat until smooth.
2. In the bowl of an electric mixer fitted with the whisk attachment, whisk egg whites on medium-high speed. With machine running, add remaining 3/4 cup sugar in a slow steady stream, beating until incorporated and stiff glossy peaks form.
3. Remove bowl from mixer. Gently but thoroughly, fold beaten egg whites into batter, in two additions. Pour into a nonstick 10-inch tube pan. Bake until a toothpick inserted in the center comes out clean, about 1 hour. Remove from oven, and invert onto a narrow necked bottle. Let stand until cool, about 1 hour, before removing pan.
4. Place cake on a serving platter. Cover cake with an even layer of frosting. Just before serving, sprinkle top and sides of cake generously with coffee crunch.

Sources:

Mary Risley  
Tante Marie's Cooking School  
271 Francisco Street  
San Francisco, CA 94133  
415-788-6699  
[www.tantemarie.com](http://www.tantemarie.com)

# Coffee Frosting

Makes about 3 cups

1 1/2 cups heavy cream

1/4 cup strong brewed coffee

3 tablespoons superfine sugar

1. In the bowl of an electric mixer fitted with the whisk attachment, whip the cream until stiff peaks form. Add coffee and sugar, and beat to combine. Use immediately.

# Coffee Crunch

Makes enough for one 10-inch cake

Vegetable oil, for baking sheet

1 1/2 cups sugar

1/4 cup strong brewed coffee

1/4 cup light corn syrup

1 tablespoon baking soda, sifted

1. Lightly coat a rimmed baking sheet with oil; set aside.
2. In a 4-quart saucepan, combine the sugar, coffee, and corn syrup. Bring to a boil. Cook over medium heat to just below the hard-crack stage (310° on a candy thermometer).
3. Remove from heat for 10 seconds. Sprinkle the baking soda evenly over sugar syrup. Whisk just until combined. Pour immediately onto the prepared baking sheet. Let stand until cool, about 30 minutes.
4. When ready to use, tap the crunch lightly with a spoon or knife handle to crack. Break into irregular 1/4 to 1/2 inch pieces.