

## Bear Creek Java Loaf Cake

8 TO 10 PORTIONS

Adjust rack one-third up from bottom of oven and preheat to **375** degrees. Butter a loaf pan (see Note) measuring 14 X 4 1/2 X 3 inches (or similar shape with 2-quart capacity) and dust it all lightly with fine, dry breadcrumbs.

A plain loaf cake strongly flavored with coffee. Although we have given a recipe for Java Icing, this lovely plain cake may be served with no icing or it may be iced with Thick Chocolate Glaze, Coffee and chocolate are such a great combination of tastes.

1/8 cup milk

3/8 cup strong coffee

2 cups sifted all-purpose flour

2 teaspoons double-acting baking powder

3/8 teaspoon salt

1/2 pound (1 cup) butter

1 teaspoon vanilla extract

1 1/2 cups sugar

4 eggs

In a small saucepan, heat the milk. Set aside to cool to room temperature. Sift flour with baking powder and salt and set aside. In large bowl of electric mixer, cream the butter. Add the vanilla and sugar and beat for 1 to 2 minutes. Add eggs one at a time, beating well after each and scraping the bowl with a rubber spatula to keep mixture smooth. Beat at high speed for 1 to 2 minutes after adding the last egg. The mixture may look curdled.

On low speed, alternately add the dry ingredients in three additions and the cooled coffee-milk in two additions, scraping the bowl with a rubber spatula as necessary and beating only until smooth.

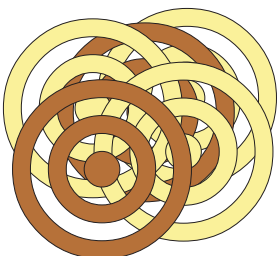
Turn into prepared pan and, with the rubber spatula, spread level. Run the batter up on the sides a bit, leaving it slightly lower in the center.

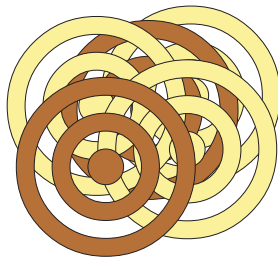
Bake 55 minutes or until a cake tester comes out dry and the top springs back firmly when lightly touched. Timing will depend on shape of pan—a long, narrow loaf pan will take less time than a short, wide one.

Cool in pan for about 10 to 15 minutes.

Cover with a rack, invert, and remove pan. Let cake cool and ice it upside down.

Prepare following icing:





### **Java Icing:**

2 tablespoons butter, at room temperature

1 1/2 cups confectioners' sugar

2 tablespoons strong coffee (Espresso is a good choice also)

1 egg yolk

Chocolate covered coffee beans for decoration

Place butter, sugar, hot coffee, and egg yolk in small bowl of electric mixer. Beat at high speed, scraping the bowl with a rubber spatula. Continue to beat for several minutes until the mixture forms a thick paste. If too thick, add a little more coffee; if too thin, add a little more sugar. When smooth and thick, spread it over the top of the cake. Let it run down the sides. Place optional chocolate coffee beans in a row down the center of the cake before the icing hardens.

NOTE: This recipe may also be made in two smaller pans, each 8 X 4 X 2 1/2 inches (1-quart capacity). The baking time will then be reduced to about 40 minutes.

### **Thick Chocolate Glaze**

1 cup semi sweet chocolate bits or any good quality chocolate-semi sweet chocolate

1 TBS butter

3 TBS light corn syrup

2 TBS milk (or 1 TBS strong coffee and 1 TBS milk)

Melt the chocolate with the butter (microwaving on low or defrost setting is an excellent method)

Wire whisk in the corn syrup until smooth

Cool slightly and pour it over the cake. Use a baking sheet with a small rack to catch drips.

Let stand for a few hours and transfer to cake plate.

Enjoy!

(Hint) If you want a real coffee moist flavor...before icing pour a bit of the strong coffee over the warm cake and let it absorb into the cake itself.

