Dessert Recipe Ideas: Java Whipped Cream Cake by James Macro

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Do you love the wonderful flavor and aroma of coffee or java? Coffee is very popular with many people whether they are drinking it hot or cold. There are many different types of coffee or java that you might consider drinking or even adding to a recipe to enhance the flavor of the dessert you are making.

This cake is easy to make and it is one that anyone will find impressing since it is a pretty cake to look at. However, this rich creamy java whipped cream cake is even better when you are eating it.

Recipe for Java Whipped Cream Cake

What You Need

5 room temperature egg yolks

5 room temperature egg whites

1 cup sugar

Â½ teaspoon instant coffee

3 Tablespoons boiling water

1 teaspoon vanilla flavoring

1 cup flour

1 teaspoon baking powder

2 cups whipping cream

2 Tablespoons sugar

Â¼ cup strong cold coffee

2 Tablespoons Kahlua

1 cup chopped almonds, walnuts, or pecans

How to Make It

Place the eggs on the counter to reach room temperature about 15 to 20 minutes before preparation time. After reaching room temperature separate the egg yolks from the egg whites and then set aside until needed.

Preheat the oven to 350 degrees Fahrenheit.

Dissolve the instance coffee in the 3 tablespoons of boiling water and then set aside until needed.

Using a large mixing bowl you will combine the egg yolks and 1 cup of sugar. Beat for about 5 to 6 minutes or until the mixture is thick and yellow. Add the dissolved instant coffee and the vanilla flavoring and blend well.

Combine the flour and the baking powder in a separate mixing bowl and then gradually add the dry mixture into the coffee flavored mixture in the large mixing bowl.

Beat the egg whites in a small mixing bowl and then fold the stiffened egg whites into the coffee batter mixture.

Pour this mixture into a 12 inch baking pan. Place in the preheated oven to bake for about 30 minutes or until done. After baking invert the cake onto a wire rack and allow it to completely cool to the touch. After completely cooling the cake, cut it crosswise into thirds or three layers and then set aside until needed.

Using a small mixing bowl you will add the whipping cream and 2 tablespoons sugar and then beat on high with an electric mixer until the mixture stiffens and forms soft peaks. Add the strong cold coffee and the Kahlua and then beat on high until the mixture is stiff.

You will use 1/3 of the java cream frosting to spread evenly over the layers of the coffee flavored cake. After building the filling layers you will use the remaining cream frosting to cover the entire cake.

Place the cake in the refrigerator to chill for 1 hour to allow the java cream frosting on the cake to become firm. You will then press the chopped nuts onto the top of the cake and then return to the refrigerator to chill overnight or for at least 3 to 4 hours before cutting and serving.

You can also use jello in your dessert recipes, for instance how about whipping up a no bake cheesecake. We have many different delicious ideas to share with you. Visit us today on our website to find them.

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Author james has written many article like this is the a Whipped Cream Frosting one of the best articles written by him

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