



# Coffee Cake

NIBBLEDISH CONTRIBUTOR

## Ingredients

Well, most of the time, coffee cake does not have real coffee in it. But I say, why not??!!

\* 3 eggs (separated) \* 1/2 cup of sugar \* 1/3 cup of oil \* 1/2 cup of flour \* 1 tsp baking powder \* 1/3 cup of espresso coffee \* 4 tbsp of powdered milk

## Instructions

1. Beat the egg whites until fluffy and stiff.
2. In another bowl, beat the egg yolks until light yellow. Slowly add 1/4 cup of sugar.
3. Mix hot espresso with remaining sugar and powdered milk; slowly pour into the egg yolks. Stir constantly.
4. Add oil, flour, baking powder to the egg yolk mix.
5. Fold egg whites in to the mixture slowly and carefully.
6. Pour into a non-stick cake pan and bake at 350° for 20 minutes or until a fork comes out clean.