

Mocha Cake with Coffee Icing

3 packets Starbucks Via instant coffee *or* 1 heaping tablespoon other strong instant espresso coffee powder
1 cup (80 grams) quick oats
1 1/3 cups (315 ml) boiling water
3/4 cup (200 grams) softened margarine or butter
1 cup (213 grams) packed brown sugar
1 cup (200 grams) white sugar
1 teaspoon vanilla
2 large eggs
2 cups (250 grams) white flour
1 1/4 teaspoons baking soda
1/4 teaspoon salt
3 tablespoons cocoa
Coffee glaze:
1/2 teaspoon vanilla
1 tablespoon instant espresso coffee powder
1-2 tablespoons warm water
1 1/2 tablespoons oil
1 cup (120 grams) powdered sugar

Directions:

Preheat the oven to 350 F/180 C.

In a small bowl, mixed together the oatmeal, coffee powder and the boiling water and stir. Cover for 20 minutes. The water should be mostly absorbed and the oatmeal soft. Place the sugars, marg/butter in a bowl and beat till combined. Add the eggs, vanilla, oatmeal mixture and beat and add the flour, baking soda, salt and cocoa and combine just till no pockets of flour remain. Flour and grease a tube pan and pour batter in. Bake about 50-55 minutes or till a wooden toothpick comes out clean. Let cake cool in pan on wire rack. While it cools, prepare the icing. Place vanilla, coffee powder, warm water and oil in a small bowl and stir together adding powdered sugar and stir till icing is smooth. When cake is COLD, remove from pan and place on platter and generously drizzle icing all over cake.