

Winter Blend Chocolate Coffee Orange Cake

This is a tender, moist and rich chocolate pound cake, perfect with a cup of Starbucks® Winter Blend coffee.



Prep Time: approx. 30 Minutes.

Cook Time: approx. 50 Minutes.

Ready in approx. 1 hour 20 Minutes. Makes one 9 x 5 inch loaf pan.

4 oz	bittersweet or semi-sweet chocolate, chopped	125 g
1/2 cup	unsalted butter at room temperature	125 ml
1/2 cup	cream cheese at room temperature	125 ml
1 2/3 cups	light brown sugar, packed	400 ml
2	eggs - large	2
2 tsp	finely grated orange zest	10 ml

1 tsp	vanilla	5 ml
1 1/3 cups	all purpose flour	325 ml
1 tsp	baking soda	5 ml
1/2 tsp	salt	2 ml
1 cup	hot Starbucks® Winter Blend coffee	250 ml

Directions

- 1 Preheat oven to 375° F (190° C) and grease a 9"x5" (2L) loaf pan. Line with parchment paper.
- 2 Melt chocolate over a pot of gently simmering water, stirring constantly (or melt in microwave on medium heat, stirring intermittently). Set aside to cool. Beat butter, cream cheese and sugar with electric beaters or by hand, until fluffy. Add eggs one at a time, beating well after each addition, and stir in orange zest and vanilla. Stir in chocolate and blend well.
- 3 Brew a pot of Starbucks® Winter Blend coffee and keep warm.

- 4 In a separate bowl, sift flour and baking soda and salt. Add dry mixture to chocolate mixture and alternately with hot coffee, mixing gently after each addition. The batter will be very wet. Scrape batter into a prepared pan and bake for 30 minutes. Reduce oven temperature to 325° F (160° C) and cook another 20 minutes. Let cool completely before removing from pan. Garnish as desired.

Recipe courtesy of Starbucks®