

Costa Rican Coffee Cake

Maruri de Esquivel - San Jose, Costa Rica
Treasure Classics - National LP Gas Association - 1985

Servings: 10

1/2 cup butter
1 cup sugar
2 eggs
2 cups flour
1 pinch salt
2 1/2 teaspoons baking powder
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon powder
3/4 cup really strong coffee

Preparation Time: 15 minutes**Bake Time: 30 minutes**

Beat the butter with sugar until fluffy.

Separate the eggs. Add the beaten egg yolks to the sugar mixture and continue beating.

Sift the flour with the salt and baking powder and fold into the mixture.

Add the nutmeg, cinnamon, and coffee, alternately.

Add the beaten egg whites last.

Pour the mixture into a greased bundt pan.

Bake at 350 degrees for 25 to 30 minutes or until a cake tester inserted comes out clean.

Best when served with vanilla ice cream.

Per Serving (excluding unknown items): 265 Calories; 10g Fat (35.2% calories from fat); 4g Protein; 39g Carbohydrate; 1g Dietary Fiber; 67mg Cholesterol; 244mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 2 Fat; 1 1/2 Other Carbohydrates.