



Mocha Cake Cups with Coffee Frosting

This is a decadent dessert that you can make easily and impress a crowd.

Yield: 18 cakes if using regular-size donut pan, more if using mini-donut pan

Ingredients

Cake Cups

- 1 bag of Pamela's [Chocolate Cake Mix](#)
- ¼ cup sugar
- 3 eggs, large
- ½ cup oil
- 1 cup prepared espresso (1 cup boiling water with 1 TBSP instant espresso crystals), cooled, or 1½ cups leftover coffee, cooled
- ½ cup water
- Equipment: donut pans, regular or mini

Coffee Frosting

- 1 bag Pamela's [Vanilla Frosting Mix](#)
- 3 TBSP prepared espresso, cooled
- 8 TBSP butter or butter substitute, room temperature

Directions

Cake Cups

In a medium bowl, whisk together Cake Mix and sugar. In another large bowl, mix all liquid ingredients together, then add dry ingredients, and mix well.

Prep donut pan with non-stick spray. Use a measuring cup for easy filling; fill almost to the top, leaving about ¼" (batter should go over the stump in the pan). Bake in top third of pre-heated 350° oven 18 to 24 minutes, until cakes spring back when touched or a toothpick inserted into middle comes out clean. Remove cakes when cool enough to handle and finish cooling on wire rack.

Coffee Frosting

In the bowl of a stand mixer, soften butter. Add frosting mix and cooled espresso, and mix on medium for one minute or until completely smooth (scrape down bowl while mixing). If frosting is too thick, add more espresso 1 tsp. at a time.

Put prepared frosting in a pastry bag with the desired shape tip or in a plastic bag with the corner cut off, about ½ to ¾" across. Store in refrigerator until ready to use.

Assemble Cakes

Turn cooled donuts up with hole in the center. Place the tip of the pastry bag in hole and

squeeze while lifting, push in gently and pull up while not squeezing, to stop filling the cups. Top with a chocolate covered coffee bean, a regular coffee bean, ground coffee or sprinkles.

Store in a cool place or in the refrigerator.

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