

# KRISPY KREME CAKE

## INGREDIENTS

2 cups Midstate Mills Southern Biscuit all-purpose flour	½ cup vegetable oil	1 cup sugar
2 teaspoons baking powder	1 tablespoon finely ground Larry's Beans Mocha coffee beans	6-12 Krispy Kreme original glazed doughnuts, torn into 4 chunks (let doughnuts air-dry several hours)**
1 teaspoon baking soda	2 teaspoons Yah's Best gourmet vanilla extract	Powdered sugar
½ teaspoon salt	16 ounces Escazú 64% cocoa	
1 cup buttermilk	2 large eggs	
1 cup applesauce, freshly made with North Carolina apples*	2 large egg whites	

## CAKE

1. Preheat oven to 325°. Spray Bundt cake pan with nonstick spray.
2. Sift together flour, baking powder, baking soda, and salt. In another bowl, whisk buttermilk with applesauce, oil, coffee granules, and vanilla.
3. Melt chocolate in microwave in 10-second intervals, stirring each time, until melted. Cool slightly.
4. Beat eggs and egg whites with stand mixer on low speed. Gradually add sugar. Increase mixer speed to high, and continue beating until mixture is thick and pale, about 5 minutes.
5. Pour in chocolate, and mix on low until incorporated.
6. With spatula, alternately fold dry ingredients and buttermilk mixture into egg mixture, beginning and ending with the dry ingredients.

## ASSEMBLY

1. Spoon a layer of batter into pan to cover the bottom (which will become the top when inverting onto cake plate). Arrange pieces of torn doughnuts over the batter. Spoon batter over doughnut pieces and repeat batter/doughnut layers until pan is full.

2. Bake 45–60 minutes or until cake springs back when lightly touched.
3. Let cool in pan on wire rack for 10 minutes. Invert cake onto rack. Cool completely.
4. Just before serving, dust cake with powdered sugar.

## NOTES

The number of doughnuts depends on size and shape of pan. For best results, use a Bundt pan with wider tube.

\*For applesauce, use 4 cooking apples, 2 tablespoons water or apple juice, and 2 tablespoons sugar or honey. Peel, core, and chop apples. Place in microwave-safe bowl. Sprinkle with water. Cover tightly, and cook on high about 6 minutes or until apples are tender. Add sugar, and mash with potato masher until desired consistency. (If the apples are naturally sweet, you can omit adding sugar.)

\*\*Fresh doughnuts will “melt” into cake. Be sure to allow doughnuts to air-dry several hours or overnight to prevent them from disappearing in the cake.