German Mocha Cake

SERVES 12

This is a delicious cake from our The Flavor First Cookbook! Ahead of time, drip about 1 c. SCD yogurt, or place between stacks of paper towels to remove moisture, to make 1/2 c.

Ingredients

Cake:
6 eggs
1 Tbs. oil
1 tsp. EACH baking soda, vanilla, and almond extract
1 c. honey
1/4 c. very strong coffee
2 c. almond butter

Caramel Coconut Icing:
1 c. honey
3/4 c. real butter
1/2 c. dripped SCD yogurt
Dash salt
1 tsp. vanilla
1 tsp. baking soda
1-1/2 c. unsweet coconut
1 c. chopped walnuts

Directions

1. Preheat oven to 300 degrees. In a large mixing bowl, place eggs, oil, baking soda, vanilla, almond extract, honey and coffee.
2. Beat until thoroughly combined, foamy and slightly thickened; 3-4 minutes.
3. Add almond butter and beat until combined and somewhat thickened; 1-2 minutes. Pour into 2 or 3 9-inch round cake pans, oiled and lined with parchemnt rounds.
4. Bake 35-38 minutes, or until toothpick inserted in center comes out clean. Cool. (Cake layers may be wrapped and frozen at this point.)

- For Icing:
- In a large, heavy saucepan, bring honey, butter, yogurt, and salt to a boil, stirring frequently. Boil 3-4 minutes, depending on how caramelized you like your icing, stirring almost constantly.
- Remove from burner and stir in vanilla and baking soda. Mixture will bubble up.
- Stir well, then add coconut and walnuts.
- Place a cake layer on a cake plate. Spread with 1/2 or 1/3 of the icing; top with next layer, and repeat, dividing icing between the tops of the layers of cake.