## Coffee Spongecake

What's Cooking II North American Institute of Modern Cuisine

## Yield: 1 spongecake

5 eggs
3/4 cup sugar
1 cup all-purpose flour
1/2 teaspoon baking powder
3 tablespoons butter, melted
2 tablespoons instant coffee

Preheat the oven to 350 degrees.

Butter and flour a 9-inch springform cake pan. Set aside.

Place a stainless steel bowl over a saucepan filled with simmering hot water. In a bowl, beat the eggs and sugar for 5 minutes or until the mixture thickens. Off heat, continue beating until the mixture cools slightly. Set aside.

In a second bowl, sift the flour and baking powder. Fold into the beaten egg mixture.

With a spatula or whisk, gently fold in the melted butter and instant coffee. Pour the batter into the cake pan.

Bake in the oven for 25 to 35 minutes. Remove from the oven. Detach the cake from the pan by running a small knife around the sides. Let cool for 5 minutes. Undo the cake pan. Turn out the cake onto a wire rack or cookie sheet sprinkled with sugar. Let stand until cold.

Per Serving (excluding unknown items): 1712 Calories; 61g Fat (31.8% calories from fat); 45g Protein; 248g Carbohydrate; 3g Dietary Fiber; 1153mg Cholesterol; 950mg Sodium. Exchanges: 6 1/2 Grain(Starch); 4 Lean Meat; 9 Fat; 10 Other Carbohydrates.

Desserts, Information

% Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g):	31.8% 57.8% 10.4% 61g 29g 20g 5g	Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	3.3mcg 1.2mg 1.8mg 314mcg 8mg 9mg 0
Polyunsaturated Fat (g): Cholesterol (mg): Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg):	99 1153mg 248g 3g 45g 950mg 494mg 296mg 11mg 4mg	Food Exchanges  Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	6 1/2 4 0 0 0 9
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	0mg 2520IU 672RE	Other Carbonydrates:	10

## **Nutrition Facts**

Amount Per Serving			
Calories 1712	Calories from Fat: 544		
	% Daily Values*		
Total Fat 61g	93%		
Saturated Fat 29g	147%		
Cholesterol 1153mg	384%		
Sodium 950mg	40%		
Total Carbohydrates 248g	83%		
Dietary Fiber 3g	13%		
Protein 45g			
Vitamin A	50%		
Vitamin C	0%		
Calcium	30%		
Iron	60%		

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.