

Chocolate Vanilla Coffee Cake



Girl Guides
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CHOCOLATE VANILLA COFFEE CAKE

My son shared this cake with his class with rave reviews. Coffee cake is not just for coffee it goes so well with a big glass of milk! Mixing the classic chocolate and vanilla Girl Guide cookies gives a unique speckled colour to the cake and creates a delicious sweetness everyone will love.

Ingredients for one 9 inch (22 cm) cake

- 6 classic chocolate Girl Guide cookies
- 6 classic vanilla Girl Guide cookies
- 2 cups (500 mL) all purpose flour
- 1 cup (250 mL) packed light brown sugar
- 2 tsp (10 mL) ground cinnamon
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- Pinch salt
- 1 cup (250 mL) sour cream
- 3/4 cup (175 mL) milk
- 1/2 cup (125 mL) butter, softened
- 2 eggs
- 4 classic vanilla Girl Guide cookies, coarsely crushed

VANILLA DRIZZLE

- 1/2 cup (125 mL) icing sugar
- 2 tsp (10 mL) each vanilla extract and water

Instructions

In a food processor, whirl classic chocolate and vanilla cookies until they look like fine crumbs. Scrape out into a large bowl. Add flour, sugar, cinnamon, baking powder, baking soda and salt. Whisk together to combine well. Using a hand mixer, gently beat in sour cream, milk, butter and eggs until smooth.

Sprinkle crushed vanilla cookies in bottom of greased bundt cake pan. Spoon batter evenly on top and using a spatula; smooth top. Bake in pre-heated 350°F (180°C) oven for 50 minutes or until cake tester inserted in centre comes out clean. Let cool in pan for about 20 minutes. Gently run a knife around edge of pan and turn cake out onto platter or cooling rack to cool completely.

Vanilla Drizzle: In a bowl, whisk together icing sugar, water and vanilla until smooth. Drizzle over cake before serving.



This recipe was developed by Professional Home Economist, **Emily Richards**. Emily has authored and co-authored many cookbooks and continues to create recipes for notable magazines and newspapers. Her newest cookbook "Get in The Kitchen and COOK!" will get you in the kitchen preparing recipes quickly, so you can enjoy time with your family and friends.

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