



## Chocolate Mocha Cake

*A simple coffee glaze brushed on the cakes after baking keeps the layers moist.*

- |                                     |  |   |
|-------------------------------------|--|---|
| 1 (15.25-oz) box chocolate cake mix | 3 eggs                                 | 1 (16-oz) can milk chocolate frosting               |
| 1 cup water                         | $\frac{1}{4}$ cup sugar                | $\frac{3}{4}$ cup toasted chopped pecans or walnuts |
| $\frac{1}{3}$ cup vegetable oil     | 3 tsp instant coffee granules, divided |   |

**1.** Preheat oven to 350°F. Coat two 9-inch square cake pans with cooking spray and dust with flour. Prepare cake mix according to instructions, using water, oil and eggs. Pour into prepared pans. Bake about 25 minutes, until a toothpick inserted in the center comes out clean. Let cakes cool in pan 15 minutes, then invert onto a rack and let cool completely.

**2.** Mix together sugar, 2 Tbsp hot water and 1 tsp coffee granules until smooth. Brush on top of cakes.

**3.** Stir remaining 2 tsp coffee granules into frosting. Frost and stack cake layers; press nuts into sides. **Serves 16**