
Fall Harvest Kona Coffee Celebration Cake

Total time: 4 hrs 10 min Yield: 8 servings

Ingredients

2 pkg cream cheese (softened)
1 cup butter (softened, divided)
1 1/2 cup sugar (divided)
2 eggs
3 1/4 cup flour (divided)
5 tsp vanilla (divided)
1 pkg shortening (to grease bundt pan)
1 cup pecans (divided)
2 cup dark brown sugar (firmly packed, divided)
2 tsp cinnamon
1 tsp salt
2 tsp baking powder
1 tsp nutmeg
5 tsp 100% Kona Coffee (extra-fine ground)
1 cup canola oil
3 cup granny smith apple (peeled and finely chopped (about 1 1/2 lbs.))
3 cup cranberries (frozen or fresh, coarsely chopped)
2 cup powdered sugar
1/3 cup heavy whipping cream
1 pkg chocolate covered Kona coffee beans (for garnish, if desired)
1 apple (nicely shapped for topper)

Prep Time: 15 min Cooking Time: 3 hrs 55 min Total Time: 4 hrs 10 min

Instructions

To prepare the cream cheese filling beat 2 (8 oz) packages cream cheese, butter, and 1/2 cup sugar in a medium bowl until smooth. Add 2 eggs, 4 tablespoonfuls of flour, 2 teaspoonfuls of vanilla, then beat until blended. Set aside.

Preheat oven to 350°F. Generously grease a 14 cup bundt pan with shortening.

To prepare the cake batter first toast 1 cup chopped pecans in a dry skillet for several minutes. In a large bowl combine the 3 cup flour, 1 cup sugar, 1 cup brown sugar, 2 teaspoonfuls cinnamon, salt, baking powder, nutmeg, and 1 tablespoonful 100%Kona Coffee. Add 3 eggs (lightly beaten), oil, 1 teaspoonful vanilla, Granny Smith Apples, cranberries, and toasted pecans, stirring just until ingredients are moistened. Spoon 1/2 of the cake batter into prepared bundt pan. Next, spoon the cream cheese filling

over the cake batter, leaving 1 inch border around the around the edges of the pan. Then, spoon remaining cake batter over the cream cheese filling, to cover. Bake for about 1 hour and 15 minutes at 350°F, or until a long wooden skewer inserted in the center comes out clean. Cool cake in the pan on a wire rack for 15 minutes; then remove cake from pan and place onto a serving plate. Cool completely (~2 hours).

To prepare the caramel frosting, in a 2 quart saucepan combine 1 cup dark brown sugar, 1/2 cup butter, and heavy whipping cream. Bring to a boil for a couple minutes over medium heat, stirring constantly. Remove from heat, then stir in 2 teaspoonfuls of vanilla and 2 teaspoonfuls strong brewed 100% Kona Coffee. Gradually whisk in the powdered sugar until smooth; stir gently for 3 to 5 minutes or until mixture begins to cool and thicken slightly. Drizzle 1/2 of the frosting over the top of the cake (letting it drip down the sides), then drizzle with remaining 1/2. Garnish cake.

Source:

Recipe By: Austin Kikenny - 3rd Place Amateur Dessert Winner 2015 Kona Coffee Festival Recipe Contest