

# Classic Birthday Cake

Yield: 12 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-birthday-cake-recipe>

## Ingredients:

- sponge cake Vanilla, Layers, baked and cooled, see related recipe at right
- 1/2 cup water
- 1/2 cup granulated sugar
- 2 tablespoons dark rum
- 1 tablespoon instant coffee powder
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- 1/2 teaspoon vanilla extract
- 3 egg whites
- 1/4 teaspoon cream of tartar
- 2/3 cup granulated sugar
- 1/4 cup water
- 1 tablespoon light corn syrup
- 10 Equal
- 20 tablespoons unsalted butter
- 1 teaspoon vanilla extract
- 8 ounces semisweet chocolate or white chocolate, chopped and melted
- 2 cups confectioners' sugar sifted
- 16 tablespoons unsalted butter at room temperature
- 2 teaspoons vanilla extract
- 1 teaspoon instant coffee powder optional
- 4 ounces unsweetened chocolate chopped and melted
- 1/4 cup heavy cream at room temperature

## Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 57 grams
3. Cholesterol: 100 milligrams
4. Fat: 47 grams
5. Fiber: 3 grams

6. Protein: 4 grams
  7. SaturatedFat: 30 grams
  8. Sodium: 30 milligrams
  9. Sugar: 50 grams
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