

Vietnamese Iced Coffee Cake

Yield: 2 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-coffee-recipe-with-instant-coffee>

Ingredients:

- 2 1/2 cups all purpose flour 11.25 ounces or 319 grams
- 1 tablespoon instant coffee powder or ground coffee ,granules
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 3/4 cups granulated sugar 12.25 ounces or 347 grams
- 2 large eggs at room temperature
- 1 tablespoon pure vanilla extract
- 1 cup sour cream 8 ounces or 227 grams
- 1/2 cup canola oil 4 ounces or 113 grams
- 3/4 cup coffee 6 ounces or 170 grams ,strong, preferably cold brew, at room temperature
- 1 1/2 cups unsalted butter 12 ounces or 340 grams ,at room temperature
- 1 teaspoon vanilla extract
- 1 pinch kosher salt
- 4 1/2 cups confectioner's sugar 18 ounces or 510 grams
- 6 tablespoons sweetened condensed milk 6 ounces or 170 grams
- 1/4 cup chocolate sauce 2.5 ounces or 70 grams
- 1 tablespoon strong brewed coffee preferably cold brew ,at room temperature