

Blum's coffee crunch cake

Prep time: 3 hours | Cook time: 65 minutes | Serves: 12

Shirley Perkins of Roseville was looking for the recipe for the famous and delicious coffee crunch cake served at the now-closed Blum's of San Francisco.

We received many versions of this popular cake. This recipe from **Kay Morandi** of Sacramento comes from the San Francisco Chronicle.

Note: The prep time includes the 45-minute cool time for the cake and the 1-hour cool time for the coffee crunch.

*** Ingredients:**

1 1/4 cups cake flour, sifted
1 1/2 cups sugar, divided use
1/2 teaspoon salt
6 egg yolks
1/4 cup water
1 cup (7 to 8) large egg whites
1 teaspoon cream of tartar
1 teaspoon vanilla
1 tablespoon fresh lemon juice
1 teaspoon grated lemon zest

Coffee crunch topping

Unflavored vegetable oil
1 tablespoon baking soda, sifted
1/4 cup strong brewed coffee
1 1/2 cups sugar
1/4 cup light corn syrup

Frosting

2 cups heavy cream
2 tablespoons sugar
2 teaspoons vanilla

*** Instructions:**

For the cake: Adjust rack in lower third of oven, preheat to 350 degrees. Sift the flour, 3/4 cup of the sugar and the salt onto a sheet of wax paper, set aside.

In a small bowl using an electric hand mixer, beat the egg yolks with 1/4 cup of the sugar until the mixture is thick and pale in color. Add the water and continue to beat until thickened, about 4 minutes. Whisk the egg whites in the bowl of a heavy-duty mixer just until frothy. Add the cream of tartar and continue to whisk until soft peaks form. Add the remaining 1/2 cup sugar in a steady stream, whisking until thicker, stiffer, glossy peaks form, about 2 to 3 minutes. Whisk in the vanilla, lemon juice and lemon zest.

Pour the yolk mixture over the beaten egg whites. Fold the two mixtures together with a rubber spatula. Using a metal spatula, scoop up a third of the flour mixture and sprinkle it over the surface, fold in with the rubber spatula. Repeat 2 more times just until the ingredients are incorporated. Gently pour batter into an ungreased 10-inch round tube pan with removable bottom (like an angel food pan). Level the surface with the rubber spatula.

Bake for 50 to 55 minutes or until the top springs back slightly when lightly touched, and sounds spongy. Remove the cake from the oven and invert the pan over a long-necked bottle to cool for about 45 minutes. To remove the sponge from the pan, carefully slip a flexible metal spatula down one side of the pan and slowly trace the perimeter to release the cake. When the sides are free, push up on the removable bottom to release the cake completely. Tilt the cake, with the bottom