

still attached, and gently tap the bottom against the counter to loosen the cake. Rotate the cake, tapping a few more times until it appears free. Cover the cake with a rack and invert, remove the bottom of pan. Let cool to room temperature.

**Coffee crunch topping:** Generously oil a large baking sheet. Sift the baking soda onto a small sheet of wax paper, set nearby. Combine the coffee, sugar and corn syrup in a deep, heavy 4-quart saucepan. Place over medium-low heat, stir occasionally, until the sugar dissolves. When the mixture is clear and it begins to boil, increase the heat to medium-high and cook until the mixture reaches 290 degrees on candy thermometer. Toward the end of cooking, around 270 to 280 degrees, stir occasionally to prevent the mixture from scorching and becoming too foamy.

Remove from heat and stir in baking soda. The mixture will foam up fiercely. While mixture is still foaming, pour it out onto the oiled baking sheet. Do not spread, just let it cool undisturbed for at least 1 hour.

Break or crush into very small pieces by placing between 2 sheets of wax paper and tapping or rolling with rolling pin. Store in airtight container.

**Frosting:** Combine cream, sugar and vanilla in a bowl and beat until the cream holds soft peaks.

**To assemble:** Slice the cooled cake into 3 equal layers using a serrated knife. Spread whipped cream between each layer carefully stacking the layers. Spread the remaining whipped cream over the top and sides of the cake. Refrigerate. Just before serving, generously sprinkle top and sides with coffee crunch.