List of Ingredients – per cake (making 4 cakes):
- All-purpose Flour (1¼ cups)
- Unsalted Butter (12 Tbs)
- Sugar (1¼ cups)
- Large Eggs (2)
- Baking Soda (1/2 tsp)
- Salt (1/2 tsp)
- Cocoa Powder (1/2 cup)
- Coffee Powder (2 tsp)
- Milk (1 cup + 2 Tbs)
- Vanilla Extract (2 tsp)
- M & M (2 large packages)

Frosting Ingredients- per cake (making 4 cakes):
- Eggs (4)
- Sugar (1 cup)
- Vanilla Extract (2 tsp)
- Pinch of Salt
- Unsalted Butter (4 sticks)
- Recipe Instructions:

Cake:
1. Preheat oven to 350 degrees
2. Grease chosen cake pans with a bottom parchment paper liner and dust bottom with flour or cocoa powder
3. Beat butter in a bowl or standing mixer until smooth and shiny
4. Add in sugar and beat until fluffy
5. Add in eggs, one at a time
6. Whisk the flour, baking soda, salt, cocoa powder, and coffee powder in a separate bowl
7. Combine milk and vanilla in a measuring cup
8. Add to the butter/sugar mixture alternating: first 1/3 of dry ingredients (flour, etc) and then 1/3 wet ingredients (milk/vanilla) and repeat until both are incorporated into the butter mixture.
9. Divide batter into the prepared pans and smooth out the tops
10. Bake for 25-30 minutes until a toothpick comes out clean and remove from oven
11. Remove from pans after 10 minutes of cooling and place on a wire rack peeling off the paper liners
12. Cool completely and place on serving dish before making a large round hole with a cup/cookie mold/knife in the center and removing (keep) and then filling with M & M’s or other candy to the cake cutout depth and top with the round cake cut out
13. Frost & Decorate cake

Frosting:
Combine the eggs, sugar, vanilla, and salt in a double boiler on medium-low heat. Whisk gently and constantly, heat until thin and registers 160 degrees.
Bear the egg mixture at medium speed until light and airy – about 5 minutes. Reduce speed on the mixer and add all the butter piece by piece and then increase speed to high.