

Coffee & Walnut Cake



Recipe By FoodieBook

Ref: 505

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 12

Ingredients & Prep

250 g plain flour
275 g butter unsalted soft
275 g soft light brown sugar
5 eggs
100 g walnuts chopped
20 g espresso coffee powder NESCAFÉ AZERA
3 tsp baking powder
25 ml milk
1 pinch salt

Buttercream

480 g icing sugar
240 g butter
50 ml double cream
20 g espresso coffee powder NESCAFÉ AZERA
1 tsp vanilla extract

Decoration

12 Whole walnuts

Method

Step 1 - Pre-heat fan oven to 150°C.

Step 2 - To make the cake, add eggs & caster sugar to a bowl & beat with an electric hand whisk or in a food mixer for at least 10 mins until pale, add milk & coffee powder beat in, then add butter & fold in with a silicon spatula, in a separate bowl add flour, salt, chopped walnuts & baking powder mix all together well then fold into the cake mix with silicon spatula.

Step 3 - Take 2 X 22 cm loose bottom spring-form cake tins, place a round disc of greaseproof paper at the bottom then grease tin with butter, divide the mixture equally between the 2 tins, place in the oven for 25 mins then check if they are cooked by sticking in a wooden skewer or a cocktail stick, if it comes out clean is done, if not put back in for another 5 mins, when cooked remove from the oven & allow to cool, remove from the tin, place on rack to go cold.

Step 4 - Assemble, once cakes are cold, if domed cut flat off with a bread knife, place first cake on a decorators cake stand (best) or on a board, then spread a layer of the choc buttercream over 7 mm (1/4") thick, then place the other one on top, icing spatula or a kitchen palette knife or a piping bag with a star nozzle cover the cake including the sides evenly with the buttercream.

Step 5 - Decorate around the top near the edge 12 walnuts.

Suggestion & Tips

Great with a cup of coffee.