



## RECIPE OF THE MONTH

### Coffee & Walnut Cake

A richly flavoured and indulgent sponge cake infused with strong coffee essence and crunchy walnut pieces, filled and topped with a soft coffee flavoured buttercream.

#### For the Sponge

- 100g self-raising flour
- 1tsp baking powder
- 100g caster sugar
- 100g unsalted butter, softened
- 2 large eggs
- 50g chopped walnuts
- 1tbsp coffee essence

#### For the Filling & Topping

- 75g unsalted butter, softened
- 225g icing sugar, sifted
- 2 tsp milk
- 2 tsp coffee essence
- 8 walnut halves for decoration

#### Method

- Pre-heat the oven to 180°C & lightly butter 2 loose bottomed sandwich tins & line with baking paper
- Sift the flour & baking powder into a large bowl and add the sugar, butter, eggs, walnuts and coffee essence. Beat with an electric mix until well combined and smooth.
- Divide the mixture evenly between the 2 tins and level the surface using the back of a spoon.
- Bake on the middle shelf for 20-25 minutes or until an inserted skewer pulls away clean.
- Leave to cool in the tins for 5 minutes before turning the cakes out onto a wire rack. Peel off the paper and leave to cool completely.
- For the filling and topping, beat the butter and gradually add in the icing sugar. Add the milk and coffee essence and beat until smooth
- Spread half the coffee buttercream on the bottom of one sponge and sandwich with the other half.
- Ice the top of the cake with the remainder of the buttercream and decorate with the walnut halves.