



Hayling Island Horticultural Society

AUTUMN SHOW 2020

COFFEE AND WALNUT CAKE

Ingredients

175g/6oz butter, softened
175g/6oz caster sugar
3 eggs, beaten
175g/6oz self-raising flour
1 tsp baking powder
50g/2oz walnuts, chopped
2 tbsp coffee essence (extract)

Filling and topping

75g/3oz unsalted butter, softened
225g/8oz icing sugar, sieved
1 tbsp milk
1 tbsp coffee essence

Decoration

About 50g/2oz walnut halves

Method

Heat the oven to 180C/350F/160fan/Gas4. Grease and line the base of two 20cm (8") sandwich tins.

Measure all the ingredients for the cake into a large bowl and beat well until thoroughly blended.

Divide between the prepared tins and level out evenly.

Bake in the oven for about 30-40 minutes until well risen and springs back when lightly pressed with a finger.

Leave to cool in the tins for about 5 minutes and then turn out onto a wire rack to finish cooling.

For the icing, cream the butter and icing sugar until smooth, then stir in the milk and coffee essence.

Sandwich the two cakes together with one-third of the icing. Spread the remaining icing over the top of the cake. Decorate with the walnut halves.

