

Recipes from Nuts 'n May

Coffee Cake

This is our version of the classic coffee cake. It's actually the result of an accident as the walnuts were supposed to be added to the batter mix before baking, but after it was agreed that it's better to add them when assembled the cake.

Ingredients

For the cake:

2 cups Muscovado or brown sugar
1 tbsp Honey
170 g Soft salted butter
½ cup Sour cream
3 Free range eggs
2 shots Espresso coffee
2 ½ cups Self raising flour

For finishing:

1 cup Cream cheese
¼ cup Icing Sugar
1 shot Espresso coffee
½ cup Walnut pieces
16 Walnut halves

Method

Grease 2, 20cm round cake tin and preheat the oven to 320°F / 160°C. It is best to line the base of the tin with baking paper to ensure the cake doesn't stick.

In the mixer (or large bowl) cream the sugar, honey, and butter. Then add in the sour cream, eggs, and coffee. It's also best to add in a little of the flour to help these ingredients bind together at this stage.

Gently fold in the rest of the sifted dry cake ingredients.

Put half the mix in each tin. Place the cake tins in the middle of the preheated oven and bake for 45 to 50 minutes. Check the cake after 20 to 30 minutes.

Allow the cake to cool for 10 minutes before turning it gently out.

Once the cake is cool make the icing by combining the cream cheese, icing sugar and coffee together.

Join the cakes with a layer of icing and chopped nuts in the middle and ice the top and decorate with walnut halves.

