



Ingredients for A Coffee and Walnut Traybake Cake

For the cake

- 200 g butter - softened
- 200 g soft light brown sugar - White Caster sugar is fine, but brown sugar complements the flavour of coffee.
- 4 medium eggs - Free range and organic if possible.
- 200 g self raising flour - Sieved to remove any lumps
- 3 level tablespoons of instant coffee powder
- ½ teaspoon vanilla extract
- 50g walnuts roughly chopped

For the Coffee Icing Topping

- 150g icing sugar sieved
- 1 tablespoon instant Coffee Powder
- 1 - 2 tablespoons pre-boiled warm water - Do not add it all at once.
- 50 grams of walnuts roughly chopped

Equipment

- Traybake or sheet cake tin (25cm x 20 cm) or similar size

Step by Step Instructions

Make the sponge cake

- Preheat the oven to 180deg conventional oven. Grease and line the base of a 25cm x 20 cm x 2cm deep oblong traybake tin or similar with baking parchment.
- Using an electric mixer, beat the butter and sugar together until light and fluffy. Gradually add the eggs one at a time, adding a little flour between each one to help prevent curdling. Mix until well combined.
- Add the remaining flour, instant coffee powder, chopped walnuts and vanilla extract. Mix until all the ingredients are well combined.
- Pour the cake mixture evenly into the prepared tin. Bake for 20-25 minutes or until baked, testing the centre of the cake in different areas with a skewer until it comes out clean.
- Leave in the tin to cool completely before adding the coffee frosting.

Make the Coffee Frosting

- Sieve together the icing sugar and instant coffee powder. Beginning with 1 tablespoon of pre-boiled water (I'm old school and always used preboiled water), mix the icing sugar and coffee powder until you have a thick, spreading consistency, adding more water as needed.
- When your cake has cooled completely, spread the coffee icing evenly over the top.
- Before the icing sets, decorate with crushed walnuts.

Storage

This cake will keep for a couple of days if stored in an airtight container.

Add Your Own Notes