



COFFEE WALNUT CAKE

INGREDIENTS

Coffee + Walnut Cake

Cupcakes

150g unsalted butter (or
baking spread)
150g light brown sugar
3 medium eggs
150g self raising flour
2 tsp strong instant coffee
75g walnuts (chopped)

Buttercream Frosting

200g unsalted butter
400g icing sugar
2 tsp strong instant coffee

Decoration

50 g walnuts (chopped)

METHOD

Cupcakes

Preheat your oven to gas 4 and line a 12 hole tray with large cupcake cases.

Dissolve the 2 tsp of instant coffee in one tablespoon of boiling water and leave to cool completely.

Cream together the unsalted butter and light brown sugar until fluffy.

Add in the eggs and self raising flour and beat again until smooth.

Add in the dissolved and cooled coffee and beat again

Fold through the chopped walnuts.

Scoop the batter equally into your cases and bake in the oven for 20-22 minutes, or until cooked through!

Leave to cool on a wire rack.

Buttercream Frosting

The same as earlier, dissolve the other 2 tsps of instant coffee in one tablespoon of boiling water and leave to cool completely.

Beat the unsalted butter on it's own to loosen.

Gradually add the icing sugar on a slow speed until it is combined, then speed the mixer up and beat for 3-4 minutes until fluffy and smooth.

Add the dissolved coffee to the buttercream and keep on beating for 5 minutes until whipped, light and fluffy!

Decoration

Pipe the buttercream onto the cupcakes, and sprinkle over some extra chopped walnuts! Enjoy!