

Gill's Gourmet Gallery

Coffee cake with coffee buttercream

Ingredients:

200g self raising flour
1 teaspoon baking powder
175g butter
175g soft brown sugar
3 eggs
2 teaspoons vanilla essence
2 tablespoons coffee dissolved in 20ml hot water (cool).

To decorate and fill the cake:

300g icing sugar
150g butter (softened)
2 tablespoons coffee granules dissolved in 10ml hot water
Handful walnuts

Method:

Cream sugar, vanilla essence and butter together. Add eggs one at a time and whisk. If the mixture curdles add one tablespoon flour and continue whisking. Gently sieve flour and baking powder into the mixture. Stir in the coffee essence. Share the mixture between two 8" lined cake tins. Bake for 25 minutes 180C fan. Leave in the tins to cool for 10 minutes, remove and cool on a wire rack.

To Decorate:

Cream butter and icing sugar together with 2 tablespoons coffee granules Dissolved in 10ml hot water. The hot water helps the butter melt. Once the mixture is thick and creamy use to fill the Centre of the cake. Top with the second sponge and decorate with sieved icing sugar and walnuts.

