

Reach Out Bake Off: Coffee Cake

Coffee Cake

Makes one 8" Cake

Equipment

8" Cake Sandwich tins
Parchment paper
Large Bowl
Spatula
Scales
Sieve
Cooling rack

Ingredients

4 Large Eggs (room temp)
2.5tsp Coffee Granules
225g Unsalted Butter (softened)
225g Caster Sugar
225g Self Raising Flour
2tsp Baking Powder

For the filling/topping

50g Unsalted Butter (softened)
175g Icing Sugar (Sifted)
1.5tsp Coffee Granules
1tbsp Boiling water
1tbsp Milk

Method

- Pre-heat the oven to 180°C/160°C
- Grease two 8"/20cm cake sandwich tins and line the base with a disc of parchment paper.
- Break the eggs into a large bowl, and beat.
- Stir in the coffee granules and mix until dissolved .
- Add the flour, sugar, butter and baking powder and beat thoroughly until blended.
- Divide the mixture equally between the lined tins, and level them out with a spatula .
- Bake in the pre-heated oven for approx 25mins, or until a skewer when inserted comes out clean,
- Leave to cool in the tins for a few mins, then turn out onto a wire rack to cool.

- The make the butter cream and topping. Add the coffee granules to the boiling water and mix
- Blend together the butter, icing sugar, and coffee mix, until smooth.
- Add the milk if needed
- When the cakes are completely cold, use half the butter cream to sandwich the cakes together, spread the remaining butter cream on top
- Sprinkle choc shavings or sprinkles to decorate