



Inkwell's Coffee & Walnut Cake

Ingredients:

For the cake:

- ★ 225g unsalted butter, softened, plus extra for greasing
- ★ 225g caster sugar
- ★ 4 free-range eggs
- ★ 50ml strong coffee (instant is ok, a teaspoon dissolved in 50ml hot water)
- ★ 225g self-raising flour
- ★ 75g walnuts

For the topping:

- ★ 125g unsalted butter
- ★ 200g icing sugar
- ★ 50ml strong coffee (instant is ok, a teaspoon dissolved in 50ml hot water)
- ★ 12 walnut halves, to decorate

How to:

- ★ Preheat the oven to 180C/350F/Gas 4
- ★ In a bowl, beat the butter and sugar together until light and creamy
- ★ Add the eggs one at a time to the butter and sugar mixture, beating well to completely incorporate each egg before adding the next
- ★ Add the coffee mixture and stir well
- ★ Add the flour and walnut and fold in until completely combined
- ★ Spoon the cake mixture into two lined and greased 20cm/8in cake tins
- ★ Transfer to the oven to bake for 25-30 minutes, or until a skewer inserted into the centre of the cake comes out clean and the cake is golden-brown
- ★ Remove the cakes from the oven and leave to cool on a wire rack
- ★ For the buttercream topping, beat the butter and icing sugar together in a small bowl until pale and light
- ★ Add the coffee and mix well
- ★ Spread the buttercream over the top of each cake, then place one cake on top of the other
- ★ Decorate the top of the cake with the walnut halves and serve in generous slices!