



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!