

THE PANTRY

Café & Kitchen

LET THE RECIPE MEET THE KITCHEN

Coffee and walnut cake with cappuccino icing

Ingredients:

10tbsinstant coffee
200mlhot water
750g.....salted butter
750g.....caster sugar
12.....free range eggs
750g.....self raising flour
3tspbaking powder
200g.....walnuts chopped
100g.....walnuts whole
200g.....caster sugar
100g.....caster sugar

Preparation and cooking instructions:

Step 1 - cream together 750g of caster sugar and 750g of butter until light and fluffy. Now beat in the 12 eggs and scrape the sides to evenly mix.

Step 2 - sift in 750g of self raising flour and baking powder and add 200g chopped walnuts and beat together.

Step 3 - mix together the coffee and the hot water and add 1/3 of this to the sponge mix and evenly mix. Pour batter into pre lined loaf tins and bake at 150 degrees for 30-40 minutes until firm and springy. Remove from the oven and allow to cool.

Step 4 - mix together 100g of whole walnuts and 100g of caster sugar and place into a hot frying pan. Keep tossing so the walnuts do not burn and melt the sugar. Place on a baking sheet and leave to cool.

Step 5 - melt the remaining 200g of sugar in a small pan into caramel. Take a spoon and drizzle hashes onto a baking sheet and leave to cool.

Step 6 - use 1 recipe of vanilla icing and add the remaining coffee mixture to this. Cream together and place into a piping bag with a star nozzle.

Step 7 - to decorate trim the top of the sponge so it is fairly flat. Pipe large waves of coffee icing down half of the sponge lengthways and repeat on the other side. Decorate with spun sugar pieces and candied walnuts to signify portion size.



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