

Marie's Coffee Cake

Ingredients

8ozs (225gr) Butter
8 ozs (225gr) Caster Sugar
4 Free Range Eggs
8 ozs (225gr) Self Raising Flour
1 tsp Baking Powder
2 Tablespoons Coffee (Maxwell House Ground)
3 ½ ozs (100gr) chopped walnuts



Coffee Butter Cream

4 ozs (125 gr) Butter
4 ozs (125 gr) Icing Sugar
1 Tablespoon Coffee Powder
3-4 Drops of Almond or vanilla essence

Method

Put all the ingredients in a food mixer and mix at high speed for 3-4 minutes.

Add a little milk if the mixture is too stiff.

Divide the mixture between 2 8ins sandwich tins.

Bake at 180o for approximately 30mins.

Cool on wire rack.

Sandwich with half the butter cream and spread the other half on top to decorate.

Sprinkle with 2 ozs (50gr) chopped walnuts.

