

Old School Coffee Cake

Recipe adapted from 2011 MasterChef Kate Bracks 'Retro Coffe Cake'

Coffee cake:

250g butter, softened

1 cup castor sugar

1 teaspoon vanilla paste

4 eggs

2 cups self raising flour

2/3 cups milk, at room temperature

1/3 cup espresso coffee, cooled

2 teaspoons coffee & chicory essence (eg. Bushells brand)

Coffee butter cream:

250g butter, softened

2 cups icing sugar, sifted

3 tablespoons liquid espresso coffee

2 teaspoons coffee & chicory essence (eg. Bushells brand)

1 tablespoon Kahlua or Tia Maria

To finish:

3/4 cup almond flakes, toasted golden brown

Icing sugar

Preheat oven to 180°C. Grease and baking paper-line 2x20cm spring form cake tins.

For the cake: cream butter, sugar and vanilla paste in a small bowl of an electric mixer until really light and fluffy (approx 10 mins).

Beat in eggs, one at a time, beating well between each addition. Sift in flour, pour in milk and cooled coffee and gently mix until combined and smooth. Pour into prepared tins and bake for 30 minutes or until cake springs back to the touch. Cool in tin for 2-3 minutes and turn onto a wire rack to cool completely before finishing with butter cream.

For the coffee butter cream: beat butter until pale, add icing sugar, espresso and kahlua and beat until light and fluffy. If the butter cream seems too soft, you can add a little more icing sugar to get a more robust finish.

To finish cake: place one cake on serving platter and spread approx half the butter cream over. Place second cake layer on top, and spread with remaining butter cream. Sprinkle a generous circle of toasted almonds around the edge of the cake to create a circular border. Dust the almonds with icing sugar and serve.

My notes...

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