Classic Coffee & Walnut Cake

Serves 10

CAKE INGREDIENTS
220g butter
2 tbsp Fairtrade instant coffee
220g Fairtrade caster sugar
4 large free-range eggs
220g self-raising flour
1 heaped tsp baking powder
140g walnut halves, roughly chopped

ICING INGREDIENTS
2 tsp Fairtrade instant coffee
150g butter
300g Fairtrade icing sugar, sifted

METHOD
1. Preheat the oven to 180°C/Gas Mark 4. Grease and line two 20cm round cake tins. Dissolve the coffee granules in 1 tbsp boiling water and leave for a few minutes to cool.
2. Beat together the butter and sugar until light and fluffy, then beat in the eggs, one at a time. Using a large spoon, fold in the flour and baking powder, then stir in half the walnuts and the dissolved coffee.
3. Divide the mixture between the tins and bake for 20 minutes, or until golden and springy to the touch. Remove the cakes from the tins and leave to cool for 10 minutes on a wire rack.
4. Dissolve the coffee granules in 1 tsp boiling water. Beat together the butter and icing sugar until pale and fluffy. Stir in the coffee and mix until well combined.
5. Use half the buttercream icing to sandwich the cakes together. Cover the top with the remaining icing and decorate with the remaining walnuts.

Mega Mocha Muffins

Makes 12

MUFFIN INGREDIENTS
150g butter
150g Fairtrade granulated sugar
4 eggs
150g self-raising flour
150g Fairtrade milk chocolate, broken into pieces

GANACHE INGREDIENTS
250g Fairtrade milk chocolate, broken into pieces
100ml double cream
2 tbsp Fairtrade instant coffee

METHOD
1. Preheat the oven to 180°C/gas mark 4 and line a 12-hole muffin tin with paper muffin cases.
2. Place the butter and chocolate in a heatproof bowl and place over a pan of simmering water until melted, ensuring the bowl does not touch the water.
3. Remove the bowl from the heat and stir in the sugar, then gradually beat in the eggs. Fold in the flour until everything is smooth and combined. Half-fill each muffin case with the mixture.
4. Then make the ganache by placing the chocolate, cream and coffee in a heatproof bowl and place over the same pan of simmering water – again, ensuring the bowl does not touch the water. Once the chocolate has melted, remove from the heat, stir thoroughly and allow to cool slightly.
5. Spoon half a teaspoon of the ganache into each muffin case, then top up with the remaining muffin mixture. Bake for 20 minutes, or until springy to the touch.
6. Transfer the muffins to a wire rack, and while still hot, top each one with the remaining ganache, smoothing it with a round bladed knife.

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Cappuccino Kisses

METHOD

1. Preheat the oven to 170°C/Gas Mark 3 and grease two baking trays with butter.
2. Combine the flour and sugar in a mixing bowl. Add the butter and rub into the flour mixture using the tips of your fingers, until the mixture looks like fine crumbs. Dissolve the coffee in 2 teaspoons of boiling water. Beat the eggs until frothy and mix in the coffee. Add to the bowl and stir into the mixture with a wooden spoon to make a firm dough.
3. Tip the dough on to a work surface and divide into 32 pieces. Flour your hands well, then shape each piece into a neat ball. Arrange them well apart on the prepared baking trays to allow for spreading, and bake in the oven for 12-15 minutes, until light golden and firm to the touch.
4. Leave to cool for a couple of minutes, then transfer to a wire rack and leave to cool completely.
5. Make a simple buttercream by beating the butter with the icing sugar and cocoa powder, if using. When very light and smooth, use the buttercream to sandwich the biscuits in pairs.

INSTRUCTIONS

Makes 16

BISCUIT INGREDIENTS
350g self-raising flour
200g Fairtrade caster sugar
200g unsalted butter, chilled and cut into cubes
4 tsp Fairtrade instant coffee powder
2 medium eggs

FILLING INGREDIENTS
150g soft butter
300g Fairtrade icing sugar
8 tsp Fairtrade cocoa powder (optional)

Vanilla Latte Fudge

METHOD

1. Grease an 18cm (7”) shallow square tin and line with parchment paper.
2. Pour the milk into a large heavy-based pan and slowly bring to simmer. Add the vanilla essence, coffee granules, caster sugar, golden syrup and butter and continue to stir until the sugar has dissolved.
3. Place a sugar thermometer in the pan and cook the mixture over a low heat, stirring occasionally to prevent sticking. Do this for 20-25 minutes until the temperature reaches the soft ball stage at 116°C. If you don’t have a thermometer, drop a small spoonful of the mixture into a small cup of ice cold water. Mould it with your fingers into a ball and remove from the water. Once it holds its shape under water, but immediately loses its shape and flattens between your fingers, it is ready.
4. Remove the mixture from the heat and leave to stand for 5 minutes. Beat until the fudge begins to thicken and lose its gloss.
5. Pour into the tin and when cool, mark into squares. Once the fudge is set and firm it can be broken into pieces, or cut into squares with a sharp knife.

INGREDIENTS
300ml full fat milk
2 tbsp Fairtrade instant coffee granules
1 tsp Fairtrade vanilla essence
500g Fairtrade caster sugar
2 tbsp golden syrup
100g unsalted butter

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