

Coffee and Walnut Cake

Ingredients

Cake ~

- ¾ cup walnut halves 100g
- 1½ sticks butter, softened 170g
- 1 cup sugar 200g
- 3 eggs
- 2 tablespoons instant coffee powder, mixed to a paste with water
- 1⅓ cups self-rising flour, sifted 300g
- 1½ teaspoons baking powder

Filling & Frosting ~

- 4 tablespoons butter, softened 60g
- 6 ounces cream cheese, softened 170g
- 4½ cups powdered sugar 560g
- 2 tablespoons instant coffee powder
- 1 tablespoon boiling water

Preparation

Cake ~

1. Preheat the oven to 325°F.
2. Line the bottom of an 8-inch springform pan with parchment and spray pan with baking spray.
3. Spread the walnuts on a baking sheet and toast in the oven for 6 minutes.
4. Remove from the oven and let cool, setting aside 9 walnuts halves for the top of the cake; crush the rest.
5. In the bowl of a stand mixer cream together the butter and sugar until light and fluffy.
6. Add the eggs one at a time, scraping down the bowl after each addition until well combined.
7. Add the coffee paste and mix till incorporated.
8. Mix in the flour and baking powder, followed by the crushed walnuts.
9. Pour into prepared pan and bake for 1 hour, or until a toothpick inserted into the center comes out clean.
10. Remove from the oven, cool for 10 minutes in the pan, and then turn onto a wire rack and strip off the parchment.
11. When the cake is completely cool, cut it in half horizontally and brush away any excess crumbs.
12. Using an offset spatula, spread about one third of the frosting on the bottom layer of the cake, position the top layer of sponge, and spread the rest of the coffee filling on the top and the sides of the cake. Decorate with the nine walnut halves around the top and chill to set the frosting.

Filling & Frosting ~

1. Make a paste with the boiling water and the instant coffee.
2. In the bowl of a stand mixer add butter and cream cheese, mixing till they are smooth.
3. Gradually add the powdered sugar, mixing until well incorporated.