



COFFEE MOCHA CAKE

INGREDIENTS

125ml warm water
2 tablespoons instant coffee
1 ½ cup (225grams) self raising flour
¾ cup (165grams) caster sugar
1 tablespoon cocoa powder
125grams unsalted softened butter
2 eggs
2 teaspoons vanilla essence
45grams chopped walnuts
1 teaspoon cocoa powder
1 teaspoon instant coffee
1 tablespoon boiling water
60grams unsalted butter
1 ½ cup (240grams) icing sugar

METHOD

1. Preheat the oven at 180 degrees Celsius.
2. Grease baking tins with canola oil.
3. Stir water and coffee in a small bowl and leave to cool to room temperature.
4. Sift dry ingredients into medium bowl; add eggs, essence and coffee mixture; beat for 3 minutes until mixture is smooth and changed to a pale colour. Stir in nuts.
5. Spread mixture into pans and bake for 30 minutes.
6. Mocha frosting: stir coffee, cocoa and the water in a small bowl until coffee dissolves. Beat the butter in a small bowl until it is creamy, beat in sifted icing sugar and coffee mixture.