

Monday Afternoon Tea

Coffee and Walnut Cake

(More than 8 guests bake 2 or more cakes depending on numbers)



Recipe Ingredients

Cake

- | | | |
|-------|--------------------------|---------------------------|
| 1 | Standard alpine cake mix | Not suitable for GF/LF/VG |
| 3 tsp | Granulated coffee | |
| 3 tsp | Hot water | |

Icing

- | | | |
|--------|--------------------|---------------------------|
| 3 tsp | Granulated coffee | May not be suitable for P |
| 3 tsp | Hot water | |
| 200g | Sieved icing sugar | |
| 2 tbsp | Crushed walnuts | |

The logo for CHARDONS features a stylized blue mountain peak with a white snow-capped top, centered above a horizontal line. Below the line, the word "CHARDONS" is written in a clean, black, sans-serif font with wide letter spacing.

CHARDONS

255. Mix the granulated coffee and hot water together.
256. Add the coffee mix to the standard alpine cake mix and mix thoroughly.
257. Pour into a cake tin lined with cling film.
258. Cook in the oven for approximately 45 minutes at 165°C. Test the cake with a knife; if the knife comes out clean then it is ready.
259. Turn out of the tin and allow to cool.
260. Lower oven temperature to 155°C and put the brownie in.
Mix the granulated coffee and hot water together for the icing.
261. Add the coffee mix and icing sugar to a bowl and whisk until creamy and all lumps removed.
262. Ice the cake once cool.

To Serve

263. Once the cake is completely cool, spread the icing over the top of the cake and sprinkle with the remaining crushed walnuts
264. Serve on a chopping board sprinkled with icing sugar