

CHARDONS

DAY 3 – AFTERNOON TEA

Coffee and Walnut Cake

(S), (V)

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



Recipe Ingredients

Cake

- Standard alpine cake mix
- 3 tsp Granulated coffee
- 3 tsp Hot water

Icing

- 3 tsp Granulated Decaf coffee
- 3 tsp Hot water
- 200g Sieved icing sugar
- 2 tbsp Crushed walnuts



CHARDONS

1. Mix the granulated coffee and hot water together.
2. Add the coffee mix to the standard alpine cake mix and mix thoroughly.
3. Pour into a cake tin lined with cling film.
4. 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.
5. Turn out of the tin and allow to cool.
6. Lower oven temperature to 155°C and put the brownie in.
Mix the granulated coffee and hot water together for the icing.
7. Add the coffee mix and icing sugar to a bowl and whisk until creamy and all lumps removed.
8. Ice the cake once cool.

To Serve

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

Dietaries

(VG), **(LF)**, **(GF)**, **(NF)** – [Please click this link to refer you to the Vegan Coffee Walnut Cake](#)