

# 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](#)