

Coffee Cake

METRIC

Try this coffee twist on a classic victoria sandwich.

Total 1 hr 15 mins · Prep 15 mins · Wait 30 mins · Cook 30 mins · 8 servings

Ingredients

Cake Batter

- 225 g Unsalted Butter/ Dairy Free Alternative
- 225 g Caster Sugar
- 225 g Eggs
- 225 g Self Raising Flour
- 1 tsp Baking Powder
- 1 tbsp Instant Coffee
- ½ tbsp Boiling Water

Icing

- 125 g Unsalted Butter/ Dairy Free Alternative
- 250 g Icing Sugar
- ½ tbsp Instant Coffee
- ¼ tbsp Boiling Water

Method

Prep

01 Create the coffee mixture. Combine the Instant Coffee (1 tbsp) with Boiling Water (½ tbsp) in a small mug/bowl, making sure to combine well to avoid lumps. Leave to cool until later.

02 Line two victoria sandwich tins with baking paper to prevent sticking

03 Preheat the oven to 180°C/Fan 160°C

Making the Cake Batter

04 Beat the Unsalted Butter/ Dairy Free Alternative (225 g) and Caster Sugar (225 g) together in a medium/large bowl until light and smooth.

05 Add half the Eggs (112 g) and gently fold in. Add half the Self Raising Flour (112 g) and the Baking Powder (1 tsp) and gently fold.

06 Add the rest of the Eggs (113 g) and fold in. Add the rest of the Self Raising Flour (113 g) and fold in.

07 Once combined, add the cooled coffee mixture, made earlier. Gently fold in until batter is a uniform colour.

08 Pour into the two tins, keeping them as even as possible.

Bake

09 Bake for 25-28 minutes, until a toothpick inserted comes out clean

10 Once cooked, chill for 5 minutes. Then remove from tins to cool on a cooling rack or similar. Leave to cool for minimum of 30 minutes, ideally 1-2 hours.

Icing

11 Create the coffee mixture again. Combine the Instant Coffee ($\frac{1}{2}$ tbsp) with Boiling Water ($\frac{1}{4}$ tbsp) in a small mug/bowl, making sure to combine well to avoid lumps. Leave to cool until later.

12 Beat the Unsalted Butter/ Dairy Free Alternative (125 g) until smooth and pale. Gradually add the Icing Sugar (250 g), mixing well to combine.

13 Add the cooled coffee mixture and beat until smooth and even colour.

14 Choose the cake with the best top, then put the other cake upside-down onto a serving plate and spread with half the coffee icing. Sandwich together with the other half. Ice the top of the cake and decorate as you wish.

Hannah's Hints

- This can also be made into cupcakes. Bake for 12-15 minutes until a toothpick inserted into the cakes come out clean. Once cooled iced the tops instead.

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