



Barbara's Coffee Cake

One of our favourites! Barbara makes teas at her local cricket club and this cake is always a big hit with the cricketers.

Ingredients

- Sponge
- 175g caster sugar
 - 175 g butter or margarine
 - 3 free-range eggs
 - 175g self-raising flour
 - 1 ½ teaspoon of baking powder
 - 1 dessertspoon hot water
 - 1 tablespoon instant coffee (more if you like it strong!)
- Butter icing
- 225g icing sugar
 - 100g butter or margarine
 - 1 dessertspoon instant coffee
 - 1 teaspoon hot water
- Glacé icing
- 110g icing sugar
 - 1 teaspoon coffee
 - 1 tablespoon hot water

Method

Preheat the oven at 160C / 325F / Gas 3.
Line and grease two 18cm sandwich tins.

To make the sponge

Dissolve the coffee in the boiling water and allow to cool.
Place all the other ingredients in a large bowl and whisk well for at least 2 minutes until thoroughly blended.
Add the coffee and mix well.

Divide the mixture into the sandwich tins and cook for about 25 minutes.
When cooked, leave the cakes in the tins for about 30 seconds then loosen the edges by sliding a knife around the edge. Place the cakes on a rack to cool.

To make the butter icing

Dissolve the coffee in boiling water and leave to cool.
Add it to the butter and icing sugar.
Mix the butter and the icing sugar until light and fluffy.
Leave in the fridge until the cake is ready.

To make the glace icing

Dissolve the coffee in the boiling water
Add the coffee to the icing sugar and mix well.
When the cakes have cooled, sandwich them together with the butter icing.
Spread the glace icing on the top and then enjoy!

Cut into 10 slices – one slice is approximately 460 calories.

Cook's Tip

Barbara says "Store in an airtight tin and flavours mellow and blend over a few days. It ages beautifully."