



**BOSCH**  
Invented for life



# Coffee Walnut Cake.

Serves 8.

## Ingredients

- 225g butter, softened, plus extra for greasing
- 225g caster sugar
- 4 eggs, beaten
- Pinch of salt
- 225g self-raising flour
- 3 tbsp extra strong coffee
- 50g walnuts, roughly chopped.

## For the icing

- 175g butter
- 300g icing sugar
- 2 tbsp cold extra strong coffee
- 8 walnut halves.

## Method

### **3D or 4D Hotair at 160°C. MUM Mixer.**

- 1.** Grease and line with parchment paper 2 x 20cm sandwich tins.
- 2.** Beat the butter and sugar in the bowl of the MUM mixer with the stirrer attached. Beat until light and fluffy then begin to incorporate the beaten eggs a little at a time. If the mixture starts to curdle, add a tablespoon of the flour and keep on mixing.
- 3.** Once all the eggs are added, sift in the flour and salt. Mix these in with the coffee and walnuts on the lowest speed.
- 4.** Spread carefully into the cake tins and cook for 20-25 minutes until golden and a skewer inserted into the cake comes out clean.
- 5.** Remove the cakes from the oven and leave to cool for 5 minutes, before turning out onto wire racks to cool completely.
- 6.** To make the icing. Beat the butter until soft. Add the icing sugar and coffee and beat until light.
- 7.** Use half the icing to sandwich together the sponges. Then use the remaining icing to cover the top of the cake. Arrange the walnut halves on top.

**Note:** This cake can be baked using the Bosch Assist function (in the Series 8 ovens). It can also be baked using Hotair Eco. For correct shelf levels and more information please see your instruction manual.