

Coffee, Walnut and Chocolate Cake

This is an absolute treat of a cake with amazing flavour combination this is a winner. Also really easy if you want a one bowl mixture. Hope you will try this and enjoy it as much as I did!

Ingredients

For the Cake

200g unsalted butter, softened

200g caster sugar

200g self-raising flour

3 tsp instant coffee powder mixed with 1 tbsp boiling water

4 large eggs

splash of milk

large handful walnuts, roughly chopped

For the Ganache

100ml double cream

50g dark chocolate, roughly chopped

For the Cream

200ml double cream

2 tbsp caster sugar

Method

- Preheat the oven to 180°C / 160°C with a fan. Grease and line a deep baking tray.
- Place all the ingredients (except the walnuts) for the cake batter into a free-standing electric mixer. Mix until smooth.
- Add the walnuts and mix for 5 seconds.
- Pour the batter into the baking tray and spread to the

edges. Bake in the oven for 30-35 minutes.

– Place the chocolate in a large bowl. Pour the cream into a pan and bring to a boil. Then, pour the cream over the chocolate and let it sit for a few seconds before you stir to combine.

– To prepare the cream, place the double cream and sugar in a large bowl and whisk until fluffy. Add $\frac{1}{2}$ the ganache to the ganache and whisk until smooth and thick. Add the remaining ganache and swirl it in.

– Remove the cake from the oven and the tray and let it cool completely. Spread the chocolate cream mixture on top and garnish with some chopped walnuts.

– Slice into squares and serve!