

Tiramisu Cake



Taking all the flavours of a tiramisu and putting them in a loaf cake. A light, and indulgent cake for any special occasion!

Ingredients

For the Cake

100g caster sugar

75g soft brown sugar
175g unsalted butter, softened
6 tbsp whole milk, warmed
3 tbsp instant coffee
3 large eggs
175g self-raising flour
a pinch of salt
60g dark chocolate, roughly chopped

For the Cream

250g mascarpone cream
2 tbsp icing sugar

Method

- Preheat the oven to 180°C / 160°C with a fan.
- Add the sugar and unsalted butter to an electric mixer and beat for 2 minutes until creamy.
- Add the coffee to the warm milk and let it dissolve.
- Add the eggs, flour, salt, and tbsp of the coffee mix to the electric mixer. Beat for 2 minutes until smooth.
- Add the chocolate and mix for 10 seconds.
- Grease and line a loaf tin. Pour in the cake mixture and place in the oven. Cook for around 50 minutes.
- Meanwhile, prepare the cream by adding the mascarpone cream and sugar to a large bowl. Mix well.
- Once the cake is done, remove from the oven, and the loaf tin, and let it cool for an hour.
- Then, spread all the cream on top of the cake.
- Decorate with some grated dark chocolate.

Perfect as a gift or to be enjoyed with friends and family.

