

Walnut, Coffee & Chocolate Loaf Cake



A delicious loaf cake with my classic flavour combination of coffee and walnut and lots of chocolate and finished with mascarpone cheese. Easy to prepare this is perfect with a cup of tea. Enjoy!

Ingredients

2lb loaf tin, greased and lined
200g self-raising flour
100g unsalted, softened butter
100g golden caster sugar
100g dark chocolate, chopped
1½ tbsp coffee
1 tbsp boiling water
70ml whole milk

1 large egg
50g chopped walnuts
250g mascarpone cheese
2-3 tbsp icing sugar

Method

- Preheat the oven to 200°C / 180°C with a fan.
- Rub the flour and butter until it becomes like breadcrumbs.
- Add the water to the coffee and stir until the coffee dissolves.
- Add the sugar and chocolate to the flour and butter.
- Break the egg into the coffee mix and whisk until well-combined.
- Beat the mix and slowly add the coffee and egg mix and continue to beat for a couple of minutes until smooth and paler.
- Add the walnuts to the batter and fold through.
- The batter should be slightly thicker than a usual sponge cake.
- Bake for around 55 minutes until a skewer inserted comes out clean.
- Remove from the oven and allow to cool.
- In the meantime, mix the icing sugar into the mascarpone cheese until it is softened.
- When the cake is cooled, spread the mascarpone icing over the top, creating peaks.
- Sprinkle some leftover chopped walnuts over the mascarpone cheese.

Slice and serve.