



Whippety coffee and walnut cake

Ingredients

100g dairy-free spread/margarine

150g soft brown sugar

200g Self Raising flour

1 tsp baking powder

1 tsp bicarbonate of soda

1 tbsp instant coffee granules dissolved in 200ml boiling water (or cooled espresso/filter coffee)

1 tsp white wine or cider vinegar

1 tsp xanthan gum*

100g roughly chopped nuts (walnuts, pecans or hazelnuts) - reserve 25g/1 oz to top the cake

For the icing:

1 tbsp coffee dissolved in 3 tbsp boiling water

200g icing sugar

50g dairy-free spread/margarine, softened

Instructions

Make up the coffee and set to one side to cool.

Pre-heat the oven to 170C/160C Fan/325F/Gas3.

Cream the spread and sugar.

Add all of the remaining ingredients (reserving 25g/1oz of the nuts) and mix until just combined.

Divide the mixture between 2 greased and lined 7" sandwich tins.

Bake for 20-25 mins until the cakes are firm and spring back slightly if pressed gently in the centre.

Turn out onto a wire rack and remove the greaseproof paper.

Allow to cool before icing.

Soften the spread in a bowl and stir in the icing sugar.

Mix together, adding just enough of the coffee to make a thick, spreadable icing.

Spread in the middle and on top of the cake.

Decorate the top of the cake with the remaining nuts.