

Coffee & Walnut Sponge

This recipe will make a 18cm/7inch wide sponge, takes 30 minutes to prepare and 30 minutes to cook, in a preheated oven at 170oC/160oC Fan/325oF/Gas Mark 3

Ingredients

- 1 x 150g/5oz Glutafin Select Multipurpose White Mix
- 1 x 15ml tsp of Gluten Free baking powder
- ½ x 5ml tsp Xanthan gum
- 110g/4oz of butter, soft
- 110g/4oz of caster sugar
- 2 medium eggs
- 1 x 5ml tsp of coffee granules
- 2 x 5ml tsp of just boiled water

Coffee Icing

- 150g/5oz soft butter
- 300g/11oz sieved icing sugar
- 1 x 15ml tbsp of coffee powder
- 1 x 15ml tbsp of just boiled water

Topping

- 75g/3oz of Walnuts Halved
- 8 coffee beans (optional)

Method

1. Combine the coffee granules and the just boiled water together and place in a medium size mixing bowl, with all the sponge ingredients.
2. Beat together for a full 2 minutes with an electric whisk, to give a smooth dropping consistency.
3. Divide the mixture between 2 x 18cm/7inch greased and lined sandwich tins.
4. Cook in the oven centre until the sponge springs back, when lightly touched in the centre.
5. Turn onto cooking trays and leave to cool, whilst preparing the coffee buttercream.
6. Gradually beat the icing sugar into the butter, using a wooden spoon, to make a light and fluffy icing. Dissolve the coffee powder and beat into the butter cream.
7. Use for filling and topping the sponge. Decorate with the remaining icing piped with a small star nozzle. Top with walnuts halves and coffee beans.