

Espresso Cappuccino Cake

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Ingredients

Cake

9oz unsalted butter, softened
9oz light muscavado sugar
4 large eggs
2oz cocoa powder
1 heaped tablespoon espresso coffee
4oz ground hazelnuts
8oz self raising flour
Pinch of salt
1 tablespoon very hot water

Icing

6oz icing sugar
Large knob of unsalted butter
2 tablespoons strong coffee
½ -1 teaspoon cinnamon extract (optional)



Prep Time: 15-20 mins
Cooking Time: 45-60 mins

Method

Cake

1. Beat sugar and softened butter together until creamy and light.
2. Add the eggs one at a time and whisk until incorporated.
3. Sift cocoa, coffee, hazelnuts, flour and salt together into a bowl (any bits of nut left in the sieve should be folded in as well). Gently fold this into the butter, sugar and eggs mixture, adding the hot water halfway through.
4. Pour into a large, lined loaf tin and pop onto the middle shelf of a pre heated oven 180C/160C fan/Gas 4, for about an hour or until a probe comes out clean. (Check after 45 minutes). If the top of the cake starts to get too dark, loosely cover with foil.
5. Leave in the tin for about 5 minutes and then finish cooling on a wire rack.

Icing

1. Put all the ingredients into a small pan and heat gently over a very low heat until everything has melted together. You don't want it to bubble in any way at all.
2. Pour icing over the cooled cake and leave to set for about 15 minutes.