

COFFEE & WALNUT TRAYBAKE (recipe makes 2 cakes) – ONLY 1 cake needed for Show entry

Ingredients:

250g softened butter

250g brown sugar

300g self raising flour

2 tsp baking powder

4 large eggs

2 Tbl milk

2 Tbl coffee essence (or use 2 tsp instant coffee mixed in 2 Tbl hot water)

80g finely chopped walnuts

1. Pre-heat oven to 180C (160C fan forced). Grease and line two 18cm square cake tins.
2. Mix all ingredients in a large bowl and beat until well blended. Spread mixture into prepared tins and level the top.
3. Bake approx. 30 mins or until cake shrinks from the sides of the tin and springs back when lightly pressed in the centre with fingertips.
4. Leave to cool in tin.
5. Remove from tin and ice on top only with a plain icing (coffee flavoured).

Do not use buttercream icing or add any walnut decorations for Show entry.