

Walnut and Coffee Torte



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Inspired by the Polish-style walnut cake it has 3 layers of soft, coffee infused walnut sponge layered with a coffee cream with a hint of vodka.

It's light and nutty, with just the right amount of sweetness to compliment the coffee notes throughout.

Ingredients

Sponge

- 120g vegetable oil or olive oil
- 100g dairy free yoghurt, room temp
- 1 tsp vanilla extract
- 280g self-raising flour
- 360g soya milk, room temp
- 1 tsp salt
- 1 tsp apple cider vinegar
- 1/2 tsp bicarbonate soda
- 1 tsp baking powder
- 250g light brown sugar
- 150g walnuts, ground into a fine crumb

Instructions

1. Start by making the sponge.
2. Preheat the oven to 170 C Fan.
3. Line and lightly grease 2 x 8 inch pans.
4. Mix together milk and vinegar, set aside until the milk has started to curdle and thicken.
5. Pour into a large bowl and whisk in the yoghurt, oil and sugar.
6. Sift the flour, salt and levelling agents and then gently whisk into the wet.
7. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise. Fold through the walnuts. Set aside for 20 minutes to thicken.
8. Bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle. Gently brush the sponge whilst still warm with the espresso.
9. Whilst the sponge is cooling, make the cream.

Espresso Cream

- 270ml dairy free cream
- 300g dairy free cream cheese

- 3 tbsp vodka, chilled
- 2 tbsp fine instant espresso coffee powder
- 160g icing sugar

Decorating

- 1 shot of espresso (2 tbsp espresso powder brewed in 110ml hot water)
- 150g walnuts, ground into a fine crumb
- Cocoa powder, for dusting

10. In a stand mixer or using a handheld whisk, whip the cream until soft peaks begin to form. Next whisk in the cream cheese followed by the icing sugar, vodka and espresso powder.
11. Assemble the cake by layering the cream.
12. Press the ground walnuts into the side of the cake and top with a dusting of cocoa powder.

Notes

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

