

Coffee Cake

Prep Time
30 min

Cooking Time
15 - 20 min

Easy
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Type of Cooking
Baking

Ingredients (1 persons) :

150g Self Raising Flour

150g Sugar (White)

150g Butter/Soft Margarine

For the icing :

85g Margarine

Icing Sugar (until consistency is right)

1/2 tsp Salt

3 Large Eggs

2 tsp Camp Coffee

2-3 tsp Camp Coffee (make it as strong as you want)



Instructions :

1. Preheat the oven to 180°C.
2. Cream sugar and butter in a large bowl until nearly white.
3. Beat the eggs in a separate jug.
4. Using an electric mixer, mix the beaten eggs into the large bowl bit at a time.
5. Mix in the salt and coffee.
6. Using a spatula or metal spoon, fold in the flour.
7. Pour into 2 cake tins lined with oil and greaseproof paper.
8. Bake for 20 minutes, or until the top starts cracking and it passes the skewer test (poke it with a skewer/fork/stick - if it comes out clean, it's ready).
9. To make the icing, put the margarine into a bowl or food processor.
10. Add some icing sugar and mix until it combines with the margarine.
11. Add the coffee early so that you can judge how much icing sugar is needed to get the right consistency.
12. When the icing can be spread, but doesn't flow, apply it to the cake after the cake bases have cooled.

Substitutions :

- Self Raising Flour → Plain Flour + Baking Powder - Mix 1 tsp of baking powder per 100g of plain flour (use the same weight of flour)
- Camp Coffee → Coffee - Use whatever coffee you have at any strength you want - do it to taste