



Recipe photography by Ant Duncan

Coffee and walnut loaf cake

Recipe by Becky Excell

‘This easy-to-bake loaf cake is adored by coffee lovers and coffee dodgers alike, boasting a luxurious flavour, caramel-like sweetness and a satisfying nutty crunch. Try toasting the walnuts for extra flavour.’ says Becky

SERVES: 10 PREP TIME: 25 MINS

TOTAL TIME: 1 HR 10 MINS, PLUS COOLING

Nutritional information (per serving)

Calories	Fat	Saturates	Carbs	Sugars	Fibre	Protein	Salt
530Kcal	31gr	16gr	55gr	41gr	1gr	7gr	0.9gr

Becky Excell

After being diagnosed with IBS and told to avoid gluten, Becky started experimenting with gluten-free versions of her favourite foods and sharing her recipes online. Fast forward nine years, and Becky is now a successful food writer and bestselling author of several gluten-free cookbooks

Ingredients

175g butter, softened

175g light brown sugar

175g gluten-free self-raising flour

¼ tsp xanthan gum

½ tsp gluten-free baking powder

3 medium eggs, beaten

1½ tbsp instant coffee mixed with 1½ tbsp boiling water

50g chopped walnuts, plus 25g extra to decorate

Step by step

- 1 Preheat the oven to 180°C, fan 160°C, gas 4 and line a 900g loaf tin (9 x 19cm base measurements) with baking paper.
- 2 Cream the softened butter and brown sugar together until paler and fluffy.
- 3 Mix the flour, xanthan gum and baking powder in a bowl. Gradually alternate adding the eggs and the dry ingredients to the butter-sugar mixture, mixing well between each addition.
- 4 Before you add the final amount of dry ingredients, add the coffee mixed with boiling water. Mix that in and finish with the last of the flour, then fold in 50g chopped walnuts.
- 5 Pour the mixture into the prepared tin, smooth the top and bake for 45-50 minutes, until risen and cooked through (test with a skewer). Let cool in the tin.

FOR THE ICING

120g butter, softened

240g icing sugar, sifted

2 tbsp instant coffee
mixed with 2 tbsp
boiling water

- 6** While the cake cools, make the icing. Start by creaming the butter until paler in colour, ideally using an electric hand mixer or stand mixer, but it can be done by hand, too. Once creamed, gradually add the icing sugar and mix thoroughly to combine. Add the coffee mixed with water and mix that in thoroughly. The icing should be smooth and spreadable.
- 7** Once the cake is fully cooled, release it from the tin, spread the icing all over the top and then decorate with the extra chopped walnuts.

TO STORE

The iced loaf keeps for up to 4 days in an airtight container, or slices can be frozen.