



## Sarah's Cappuccino Cake

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 30 mins

### Ingredients

#### Cake

150g Soft unsalted butter  
150g Caster sugar  
3 Large eggs  
150g Self Raising flour  
1 tsp Baking powder  
2 Tbsp Espresso coffee powder mixed  
with 2 tsp boiling water

#### Butter icing:

150g Butter  
150g Condensed milk  
1 tsp Vanilla bean paste

2-3 Chunks of milk chocolate (grated)

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) and line and grease one deep 8" cake tin (Mine are 4" deep).
- Boil the kettle and mix the coffee with 2 tsp of boiling water, then set aside.
- In the bowl of a stand mixer put the butter and sugar and cream until light and fluffy.
- Put the eggs in a jug or bowl and mix using a fork. Then add the eggs gradually until they are all combined.
- Finally add the flour, baking powder and cooled coffee then mix again.
- Put the cake mixture in the prepared tin and bake for 30 minutes or until a skewer comes out clean.
- Leave to cool in the tin then transfer to a wire cooling tray.
- To make the icing put the butter in the bowl of a stand mixer with a whisk attachment fitted.
- Whip the butter until it is light and fluffy and has turned nearly white. You need to get the air into the butter for this icing so spend the time making sure it is light and fluffy before moving to the next stage.
- Add the vanilla bean paste followed by the condensed milk slowly while the stand mixer is on and whisk until it is all incorporated.
- Put the icing on top of the cake and roughly spread with a small spatula.
- Grate the chocolate on the top and serve.