



Coffee Traybake

Ingredients

Cake

250g Stork Margarine
250g Caster Sugar
250g Self Raising Flour
4 Large eggs
4 tsp Cooled strong coffee

Icing

250g Icing sugar
8 tsp cooled strong coffee

12 Walnut halves for decoration

Method

- Preheat oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Grease and line a 10.5 x 8 inch (27 x 21 cm) cake tin.
- Make the strong coffee - I used 6 tsp instant coffee mixed with 12 tsp boiling water. Set aside to cool. IMPORTANT: This is for the cake and the icing.
- Put the Stork, caster sugar, SR flour, eggs and vanilla into the bowl of a stand mixer. Mix on a medium speed until the ingredients are creamy and fully combined.
- Pour the mixture into the prepared tin.
- Bake for 25-30 minutes or until a cake tester comes out clean.
- While the cake is cooling make the icing. Sieve the icing sugar into a bowl and add coffee gradually until the icing is a dripping consistency.
- Pour the icing over the cake and decorate with the walnuts.
- Leave to set before cutting into squares.