

COFFEE, CHOCOLATE AND WALNUT CAKE

Preparation time: 25 minutes
Cooking time: 25 minutes
Use: 2 x 18cm (7in) sandwich tins
Serves 10

- 225g (½lb) unsalted butter
- 225g (8oz) golden caster sugar
- 4 large eggs
- 200ml (7fl oz) strong fresh coffee, cooled
- 4 teaspoons cocoa powder
- 225g (8oz) self-raising flour
- 175g (6oz) walnuts, chopped
- walnuts for decorating

FILLING AND ICING

Nigella's Blond Icing (see page 181)

Preheat the oven to 190°C/375°F/gas mark 5. Butter and flour the two tins.

Cream the butter and caster sugar until light and fluffy, add the eggs, one at a time, whisking well between each addition. Mix in the coffee. Sift the cocoa and self-raising flour together and add to the mixture, whisking everything well. Don't worry if the mixture has curdled slightly as it will come together once baked. Fold in the chopped walnuts and divide the mixture between the two tins. Bake in the oven for 25 minutes. Leave to cool in the tins for a few minutes before turning out and transferring to a wire rack to cool completely before filling and icing. Decorate with walnut pieces.



Two Dedicated Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (TSCV)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of recipes. Free.
Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.
Until then, please enjoy & feel free to share growing recipe database
Email: jas.sergeant@raywhite.com Phone: 021 184 2626