



## **Coffee and Walnut Loaf Cake with Latte Drizzle**

*Recipe by Grace Stevens*

Serves: 10

Cooking: 45min

Difficulty: Easy

### **Ingredients :**

- 120g butter
- 1 cup brown sugar
- 2 large eggs
- 10ml baking powder
- 2ml salt
- 2 cups cake flour
- 125ml milk
- 150g chopped walnuts
- 15ml white wine vinegar
- 20ml of coffee powder
- Chopped walnuts to finish

*Drizzle:*

- 20ml coffee powder
- 60ml water
- 125ml brown sugar
- 75g butter
- 80ml cream

### **Methods :**

- Heat oven to 180°C.

- Grease a loaf tin
- Add vinegar to milk (it will curdle, this is fine)
- Add coffee to milk and stir to dissolve
- In electric mixer, whisk butter until creamy. Add sugar and beat until pale and fluffy.
- Sift flour, baking powder and salt.
- Add eggs one at a time to butter and sugar, beating well after each egg.
- With the setting of your mixer on low, alternate adding flour and milk a little at a time until it is completely combined.
- Fold in the walnuts
- Pour batter into loaf tin
- Bake for 55 to 60 minutes, until golden brown
- Remove loaf from the tin and place onto a cooling rack
- For the drizzle: Dissolve the coffee in the water and add to the sugar in a saucepan.
- Bring to the boil without stirring. When the steam stops rising off the mixture, allow it to boil for 4 minutes. Do not stir.
- Remove from the heat and add butter and cream. Stir well to combine.
- Allow drizzle to cool and drizzle over cooled loaf and sprinkle more walnuts to finish.