

Coffee and Walnut Cake



Ingredients:

Coffee frosting (ideal to make the day before)

- 40 ml maple syrup
- 1 teaspoon vanilla extract
- 40ml strong coffee
- 120g raw cashews, soaked in boiling water for at least half an hour

Cake

- 80g self-raising flour
- 100g finely ground nuts (walnut or almond)
- 1 teaspoon baking powder
- 150g raw cane sugar
- 60ml plant / oat milk
- 60ml strong coffee
- 60ml coconut oil
- Chopped walnuts to decorate

Make:

Frosting

1. Mix maple syrup, vanilla extract and quarter of drained cashews into a blender and blend until smooth. Add remaining drained cashews little by little and continue blending. If the mixture is not blending easily, add a small amount of nut milk (no more than 1 to 2 tablespoons).
2. Refrigerate the mixture for a few hours, or preferable overnight

Cake

3. Pre-heat the oven to 180°C and line a loaf tin with oil or a paper liner.
4. Mix the flour, sugar, baking powder and ground walnuts in a large bowl.
5. Add the dairy-free milk, coffee and coconut oil to the mixture and mix gently.
6. Pour into the loaf tin and bake in the oven for about 25 minutes or until a skewer comes out clean when inserted into middle of cake
7. Cool the cake on a wire rack.
8. Decorate with frosting and chopped walnuts

