

# COFFEE & WALNUT TRAYBAKE

## INGREDIENTS

### FOR THE SPONGE

225g butter, softened  
225g light muscovado sugar  
275g self-raising flour  
2 tsp baking powder  
4 eggs  
2 tbsp milk  
2 tsp coffee extract  
75g walnuts, chopped

### FOR THE ICING

75g butter, softened  
225g icing sugar, sifted  
2 tsp milk  
1 tsp coffee extract  
75g walnuts, chopped

YOU WILL NEED: tray, mixing bowl, scales, spatula, knife

## PREPARATION

1. Preheat the oven to 180C/Gas 4.
2. Thoroughly grease a non-stick tray then line with parchment.
3. Measure all the sponge ingredients into a large bowl and beat until well blended. Turn the mixture into the prepared tin and level the top.
4. Bake for about 35-40 minutes or until the cake has shrunk from the sides of the tin and springs back when pressed in the centre with your fingertips. Leave to cool in the tin.
5. To make the icing, beat together the butter with the icing sugar, milk and coffee extract. Spread evenly over the cake using a palette knife then decorate with the chopped walnuts.