**HAZELNUT & COFFEE CAKE**

**Ingredients:**

6 oz/175g butter

6 oz/175g caster sugar

3 large eggs (separated)

2 oz/50g hazelnuts

1½ teaspoons of instant coffee

1½ tablespoon warm milk

6 oz/175g selfraising flour

**Buttercream**2 egg yolks

4 oz/110g butter

4 oz/110g granulated sugar

5 fl oz water

# 1 oz/25g roasted ground hazelnuts

# Equipment:

# One deep 8”/20cm cake tinMethod

Remove skins from nuts by placing under a hot grill for a couple of minutes (watch them) and then rubbing them hard in a clean teatowel. Put back under the grill for a couple of minutes to toast. Cool and grind in a food processor.

Grease and flour a deep 8”/20cm cake tin. Set oven to Gas Mark 3/Electricity 170oC or 160oC in a fan oven. Whisk egg whites till stiff. In a separate bowl cream butter and sugar. Work till light and fluffy. Beat in egg yolks + ground nuts. Dissolve coffee in warm milk. Fold flour into mix with coffee+milk. Fold in egg whites. Turn into prepared tin. Bake approx 40/45 mins (until cake begins to shrink from side of tin). Turn out and cool.

**Buttercream**

Put sugar and water in a small saucepan on a low heat until every grain is dissolved and only stir very gently if necessary. Bring to a rapid boil and boil for approx. 25 mins. Take a little on a metal teaspoon and see if it forms a thread between thumb and forefinger. Remove from heat. Beat egg yolks.

Gradually beat syrup into yolks and continue beating until mixture is creamy and beater leaves a trail. Soften butter in another bowl and add syrup/egg mix to it, beating in. Add hazelnuts. This buttercream can be made the day before and kept in a cool place (but not the fridge) overnight.

Using a sharp serrated knife split cake in two.

Layer with buttercream using remainder to decorate the top of the cake

**Howth & Sutton Horticultural Society Spring Show 2015**