



The Black Stag Coffee Cake

Ingredients:

- 125gm Butter
- 1 Tablespoon Golden Syrup
- 1 cup Sugar
- ½ cup Milk
- ½ cup Coffee (125ml water + 3 tablespoons instant coffee OR 4 shots espresso)
- 1 ½ cups Standard Flour
- 1 teaspoon Baking Powder
- 1 teaspoon Baking Soda

Instructions:

1. Preheat the oven to 160°C and grease a cake tin ready for the mixture.
2. In a saucepan over medium heat, dissolve the butter, golden syrup, and sugar. Once dissolved, add the milk and coffee and stir to combine.
3. Take off the heat, and sift in the flour, baking power and baking soda. You may need to use a whisk the mixture to remove any lumps of the flour - alternatively add the mixture to stand mixture.
4. Scrape into the pre-prepared cake tin, and place in the oven to cook for 30 minutes or until cooked through.
5. Leave in the tin for 5 minutes, then place on a wire rack to cool. Once cooled, ice with vanilla or chocolate buttercream (see below for recipe.)

Buttercream

125gm softened Butter
1 Tablespoon Vanilla Essence
1 ½ cups icing sugar
½ teaspoon salt
2 Tablespoons Cocoa powder (optional)

Whip butter, vanilla essence and salt until creamy and light. Sift in icing sugar and cocoa powder (if using), then mix until soft and creamy. Lather on top of the coffee cake and enjoy!