

MAPLE-ICED COFFEE CAKE

Ingredients

Cake

3 tsps dried instant coffee
1 tbsp hot water
125 g margarine
2 tsps vanilla essence
185g brown sugar
2 eggs
155g self-raising flour, sifted
40g custard powder, sifted
4 tbsp milk

Icing

30g margarine
1 tsp dried instant coffee
1 tbsp hot water
1 tbsp maple syrup (or honey)
1 tsp vanilla essence
125g icing sugar (approx - may need more)

Method

Heat a fan oven to 150°C. Grease a 20cm/8-inch ring pan. Line base with greaseproof paper. Grease paper.

Dissolve coffee in hot water, combine in a large mixing bowl with margarine, vanilla essence, sugar, eggs, sifted flour, sifted custard powder and milk. Beat on low speed with electric mixer until ingredients are combined, then increase speed to medium and beat for about 3 minutes or until the mixture is smooth and changed in colour.

Spread mixture evenly and levelled in ring pan. Bake for approximately 40 minutes. Leave to stand for 5 minutes. Place a wire rack over the open ring pan and then invert the ring pan onto the wire rack. Leave cake to cool.

Melt margarine for icing in a saucepan, remove from heat, stir in combined coffee and water, maple syrup (or honey), vanilla essence and half the sifted icing sugar. Gradually stir in enough remaining icing sugar to mix to a spreadable consistency. Once the cake is cool, spread icing onto cake.