

COFFEE CAKE WITH WHISKY

INGREDIENTS

4 ozs butter

4 ozs sugar

2 eggs

4 ozs self-raising flour

2 ozs ground almonds

Coffee essence made from 2 dessertspoons good, strong Nescafé

Whisky

METHOD

Cream the butter and sugar, add the eggs and ground almonds. Beat well.

Sift in the flour and fold in. Add whisky to make a soft, dropping consistency.

Split mixture between two greased and lined sandwich tins and bake at 180°C for 20 minutes or until firm to the touch.

Cool on cooling racks.

Mix the whisky and water 50-50 (or use neat whisky!!) to wet the base of the cake before covering with the Ganache. Put top cake on, wet with whisky mix and cover the whole cake with Ganache.

Decorate with butter cream (1 oz butter, few drops vanilla essence, 1-2 tsps milk and icing sugar to make to a “pipeable” consistency).

