

Double Coffee Bundt Cake

225g plain flour
225g soft brown sugar
1 & 1/2 tsp baking powder
4 medium eggs at room temperature
225g sunflower oil
1 tbsp. instant coffee dissolved in 1 tbsp. boiling water

Glaze
250g icing sugar
2 tbsp. instant coffee dissolved in 1 tbsp. boiling water
1tbsp milk

Pre-heat your oven to 180 degrees.

Prepare your Bundt tin by buttering the dish well, then shaking a spoon of flour all over the base, try to cover every part. Empty out any extra flour by hitting the pan upside down.

Sieve the flour and baking powder, then mix well with the sugar, make sure all the dry ingredients are well combined.

Whisk the eggs, then add the sunflower oil and coffee.

Make a well in the centre of the dry ingredients and pour in the egg liquid, whisk this to be a smooth batter, scraping the sides down of the bowl as you go. (If using chopped walnuts add them at this point)

Pour into the Bundt dish and place into the oven for 35 minutes. It is cooked once a skewer comes out clean.

For the glaze whisk the icing sugar with the milk and the coffee. Place into a pouring jug.

Whilst cake is still warm place on a wire rack above a dish (to catch the extra glaze)

Pour the glaze evenly over the cake, this will soak into the sponge a little.

Next let the cake cool more then carefully remove the tray and scrap the glaze remains back into the jug and pour over again. I repeated this 4/5 times so the topping is thick.

Sprinkle cocoa powder on the last layer.

Serve!