

Mocha Walnut Cake



This is a cake is for all coffee tasted Buttercream's lovers. The cake is very elegant, fast and simple to prepare.

INGREDIENTS FOR THE BISCUIT:

140 g flour

150 g of sugar

170 g of butter(or margarine for cakes)

3 eggs

1 $\frac{1}{2}$ tea spoon of baking flour

80 g of ground walnuts

2 $\frac{1}{2}$ tea spoons of instant coffee (Nescafe)

1 tea spoon of hot water

TOPPING FOR THE BISCUIT :

80 ml of milk

$\frac{1}{2}$ tea spoon of instant coffee (Nescafe)

BUTTERCREAM :

250 g of margarine for cakes (or butter)

200 g of condensed milk

2 tea spoons of hot water

1 tea spoon of instant coffee (Nescafe)

PREPARATION :

1 . mix sugar and butter well, and add one by one egg (mix every egg for ca. 3 minutes) ...

2 . dissolve instant coffee in hot water ...

3 . sift flour and baking powder into the mixture, add ground walnuts and Nescafe ...

4 . stir everything well, cover the bottom of the tin with parchment paper, margarine the edges, pour the biscuit into diameter 20 tin. ..

5 . put the biscuit into the preheated oven at 180 degrees for ca. 25-30 minutes...

6 . Leave the baked biscuit in the tin for 10 more minutes, then put it out and leave it to cool completely ...

7 . Slice the biscuit in half ...

8 . dissolve instant coffee in hot milk, divide the topping into two equal parts and coat both biscuits evenly (leave the topped biscuit aside) ...

9 . to make buttercream mix margarine well, so that it gets almost white, add condensed milk and mix for 5 more minutes ...

10 . dissolve instant coffee in warm water and add it to butter and mix 2 more minutes ...

11 . put one part of the cream on the first biscuit, then put the other biscuit on the cream, after that cover the whole cake with cream, but leave ca. 3 full spoons for decorating the cake ...

12 . put the rest of the cream in a piping bag and decorate the cake with meringues and walnuts ... **WATCH THE VIDEO !!!**

NOTES AND ADVICE:

All ingredients must have the same room temperature ...

If you want to make a bigger cake watch the table for calculating cake tins on my blog.



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