



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk

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THE WORLD'S FINEST RANGE COOKERS

Coffee and Walnut Sponge Cake by David Pengelly

Ingredients

2 No 20cm sponge tins, base buttered and lined with baking parchment
(Alternatively use the half-size AGA hard-anodised traybake tin)
225g (8 oz.) Butter, softened
225g (8 oz.) Caster sugar
4 Large eggs
225g (8 oz.) Self-raising flour
1 Tsp. Baking powder
4 Tsp. Coffee mixed with a little boiling water.

Method

- Place the ingredients into a bowl and cream well together until soft and fluffy, divide the mixture between the two tins and level.

AGA (2 oven): bake on a grid shelf set on the floor of the roasting oven with the cold-shelf on the 2nd set of runners for about 20-25 minutes (swapping the tins front to back after 15 minutes) until a skewer comes out clean.

AGA (3 and 4 oven): bake on a grid shelf set on the floor of the baking oven for about 20-25 minutes (swapping the tins front to back after 15 minutes) until a skewer comes out clean (3 oven AGA may need cold shelf above after 15 minutes if over-browning.)

Everhot: in the top oven set the oven shelf on the second position from the floor and bake with the top oven set to 190°C for about 20-25 minutes (check and if needed swapping the tins front to back after 15 minutes) until a skewer comes out clean.

Topping

115g (4 oz.) Butter, melted
3 Tsp. Coffee granules
2 Tbsp. Hot water
340g (12 oz.) Icing sugar
30g (1 oz.) Walnuts, chopped (to decorate)

Method

Melt the butter on the back of the AGA's top-plate (or the very right hand edge of the Everhot's hotplate), mix the coffee and hot water, add this with the icing sugar to the melted butter and beat well. The icing set as it cools. Use to fill and decorate the cake.