



Coffee Walnut Cake



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Introduction

Coffee Walnut Cake is a delightful blend of rich flavors that brings together the robust taste of coffee and the nutty crunch of walnuts. This classic cake is perfect for any occasion, whether it's a casual gathering or a special celebration. The moist texture and the aromatic essence of coffee make it an irresistible treat for cake lovers.

Detailed Ingredients with measures

Flour - 1 3/4 cups
Sugar - 1 cup
Butter - 1/2 cup
Eggs - 2 large
Instant coffee powder - 2 tablespoons
Baking powder - 2 teaspoons
Salt - 1/2 teaspoon
Walnuts - 1 cup (chopped)
Milk - 3/4 cup
Vanilla extract - 1 teaspoon

Prep Time

Preparation time for this delicious Coffee Walnut Cake is approximately 20 minutes.

Cook Time, Total Time, Yield

Cook time is about 30 to 35 minutes, bringing the total time to around 55 minutes. This recipe yields a delightful cake that serves about 8 to 10 people.



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 180°C (350°F) and prepare two 8-inch round baking pans by greasing them with butter and lining the bottom with parchment paper.

Prepare the Walnut Mixture

In a bowl, chop the walnuts coarsely. If desired, you can toast them in a pan for a few minutes to enhance their flavor. Set aside.

Mix the Dry Ingredients

In a separate bowl, sift together the all-purpose flour, baking powder, and salt. Make sure the mixture is well combined.

Cream the Butter and Sugar

In a large mixing bowl, use an electric mixer to cream the butter and sugar together until the mixture is light and fluffy. This should take about 3-5 minutes.

Add Eggs and Coffee

Add the eggs one by one to the butter and sugar mixture, beating well after each addition. Then, slowly pour in the brewed coffee and mix until fully combined.

See also [Honey Garlic Slow Cooker Chicken Thighs Recipe](#)

Combine Dry and Wet Ingredients

Gradually add the dry ingredient mixture to the wet mixture, mixing on low speed until just combined. Avoid overmixing to keep the cake tender.

Incorporate Walnuts

Fold in the chopped walnuts gently into the batter, ensuring even distribution.

Pour the Batter into Pans

Divide the batter equally between the prepared cake pans. Smooth the tops with a spatula.

Bake the Cakes

Place the cake pans in the preheated oven and bake for about 25-30 minutes, or until a toothpick inserted in the center comes out clean.

Cool the Cakes

Once baked, remove the cakes from the oven and let them cool in the pans for 10 minutes before transferring them to wire racks to cool completely.

Prepare the Frosting

While the cakes are cooling, beat together the cream cheese and butter until smooth, then gradually add powdered sugar and mix until fluffy. Add a splash of vanilla extract for flavor.

Assemble the Cake

Once the cakes are completely cool, place one layer on a serving plate and spread a layer of frosting on top. Place the second layer on top and frost the top and sides of the cake.

Garnish

Decorate the top of the cake with additional chopped walnuts for a beautiful presentation.

Notes

Choosing Coffee

Use freshly brewed coffee for the best flavor. You can also use instant coffee dissolved in hot water if desired.

Storing Leftovers

Store any leftover cake in an airtight container in the refrigerator for up to 3 days.

Adjusting Sweetness

Feel free to adjust the sweetness of the frosting by adding more or less powdered sugar according to your taste.

See also Eggless Chocolate Cupcakes

Vegan Option

You can substitute eggs with flaxseed meal or a commercial egg replacer for a vegan version. Adjust the other ingredients accordingly.



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Cook techniques

Mixing Techniques

Properly mixing the ingredients is crucial for achieving the right texture in the cake. Start by creaming the butter and sugar until light and fluffy, which incorporates air into the mixture and helps the cake rise.

Sifting Dry Ingredients

Sift the dry ingredients together before adding them to the wet mixture. This helps to aerate the flour and ensures that there are no lumps in the batter.

Folding Method

When combining the wet and dry ingredients, use the folding method to maintain the aeration. This involves gently turning the mixture over and over rather than stirring vigorously.

Baking Temperature

Ensure that your oven is preheated to the correct temperature before placing the cake inside. This helps in achieving an even rise and prevents the cake from sinking.

Cake Testing

To check if your cake is done, use a toothpick inserted into the center. It should come out clean or with a few crumbs attached. This indicates that the cake is fully baked.

FAQ

Can I use different types of nuts?

Yes, you can substitute walnuts with other nuts like pecans or almonds, but this may alter the flavor and texture slightly.

How should I store the coffee walnut cake?

Store the cake in an airtight container at room temperature for up to 3 days, or refrigerate it for a longer shelf life.

Can I use instant coffee instead of brewed coffee?

Absolutely! Instant coffee can be used; just ensure that it is dissolved in the right amount of water to achieve the proper coffee flavor.

See also Pork Jelly

What can I use as a substitute for eggs?

You can use applesauce, mashed bananas, or flaxseed meal mixed with water as an egg substitute in baking.

Is it possible to make this cake gluten-free?

Yes, you can use a gluten-free flour blend as a substitute for regular flour. Just make sure to check the ratios as needed for the mix.



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Conclusion

The Coffee Walnut Cake is a delightful treat that combines rich flavors of coffee and crunchy walnuts. With its moist texture and satisfying taste, this cake is perfect for any occasion, whether it's a cozy afternoon tea or a festive celebration. Your guests will surely be impressed with this classic recipe, making it a must-try for all dessert lovers.

More recipes suggestions and combination

Coffee Cream Cheese Frosting

This frosting adds a creamy and tangy dimension, enhancing the coffee flavor of your cake.

Chocolate Chip and Walnut Cake

Combine chocolate chips with walnuts for an indulgent twist on the classic coffee walnut cake.

Espresso-Infused Cupcakes

Transform the cake into delightful cupcakes with a strong espresso kick, topped with whipped cream.

Coffee Walnut Cake Trifle

Layer pieces of the coffee walnut cake with whipped cream and nuts for a stunning dessert display.

Walnut Coffee Biscotti

Make crunchy biscotti flavored with coffee and walnuts, perfect for dipping into your favorite hot beverage.

Mocha Muffins

Bake muffins that blend coffee and chocolate flavors, with walnut pieces for added texture.



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