

VEGAN COFFEE & PECAN CAKE



RECIPE

For the Cake:

- 6 tbsp instant coffee (mixed with 3 tbsp boiling water)
- 600 g self-raising flour
- 360 g caster sugar
- 3 tsp baking powder
- 600 ml soya milk
- 240 ml rapeseed oil (or other flavourless oil)
- 200 g chopped pecans (use two thirds chopped in the cake batter, and the remaining one third finely chopped for decoration)

For the Buttercream:

- 3 tbsp instant coffee (mixed with 1 1/2 tbsp boiling water)
- 250 g dairy-free margarine (at room temperature)
- 640 g icing sugar
- 1/2 tsp salt
- 6 tbsp dairy-free single cream (soya or oat)

METHOD

For the Cake:

1. Mix the instant coffee and boiling water to a paste and leave to cool.
2. Preheat the oven to 180°C (fan) / 350°F / Gas Mark 4. Grease and line three 23cm / 9 inch circular cake tins with baking parchment or greaseproof paper (slightly smaller or larger tins will be fine!).
3. In a large bowl, combine the dry ingredients (flour, caster sugar and baking powder). In a jug, mix the wet ingredients (milk, oil and cooled coffee mixture), then add these to the dry ingredients. Mix until just combined, then bang the bowl on the work surface to stop the raising agents getting to work too soon.
4. Stir in the chopped pecan nuts, then divide the mixture evenly between the three tins. Tap each tin firmly on the work surface, then bake for 18-22 minutes until an inserted skewer or knife comes out clean.
5. Leave to cool in the tin for a few minutes, then turn out onto a wire rack, remove the baking parchment and leave to cool completely.

For the Buttercream:

1. Mix the instant coffee and boiling water to a paste and leave to cool.
2. In a food mixer or large bowl with electric whisk/mixer, mix the margarine and icing sugar until fully combined, then add the coffee mixture, salt and cream, and whisk until light and fluffy.
3. Roughly divide the buttercream into four in the bowl, and spread a quarter over the bottom layer of the cake. Place the middle layer on top, then spread another quarter over it. Finally, put the top layer in place and spread all the remaining buttercream over the top or pipe for a more professional look. Finish with the remaining chopped pecan nuts and coffee beans