



CLONAKILTY

IRISH YOGURTS CLONAKILTY COFFEE CAKE



By Irish Yogurts Clonakilty

Irish Yogurts Clonakilty Coffee Cake

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Method

For the Cake

- Preheat the oven to 170°C
- Line a 23 cm x 32 cm tin with parchment paper
- Beat the eggs together in a small bowl with a fork
- Add all the ingredients to a large bowl (including the eggs) and mix to combine
- Pour into prepared tin , bake for about 30 minutes. To check if it's cooked through, pierce the cake with a skewer, if it comes out clean then the cake is cooked

For the Coffee Icing

- Dissolve the coffee in the boiling water
- Melt the butter in a saucepan



- Take it off the heat and add the coffee and icing sugar, stir well
- Spread over cooled cake and sprinkle with chopped walnuts

Ingredients

For the Cake

- 280g Castor Sugar
- 335g Plain Flour
- 5 Eggs
- 3 heaped dessert spoons of instant coffee dissolved in three dessert spoons of boiling water
- 200g of [Irish Yogurts Clonakilty Greek Style Natural Live Yogurt](#)
- 80ml Sunflower Oil
- 1 level teaspoon of Bread Soda- Sieved

For the Coffee Icing

- 250g Icing sugar
- 2 heaped tbsp instant coffee dissolved in 1 tbsp of boiling water
- 90g Butter
- 80g Walnuts, roughly chopped

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