

# Wicked Delicious Coffee Flavored Walnut Cake with Creamy Coffee Frosting

1 3/4 cup (350 grams) white sugar  
1/2 cup (50 grams) walnut halves  
1 cup butter or margarine, (227 grams) cubed, softened  
1 cup (240 ml) boiling water  
1 heaping **tablespoon** coffee granules (not a mistake, a teaspoon is far too little, a whole tablespoon)  
1/2 cup buttermilk **or** soy milk (120 ml) with one and a half teaspoons of vinegar  
2 eggs  
2 teaspoons vanilla extract  
2 cups (250 grams) flour  
1 slightly rounded teaspoon of baking soda  
1 flat teaspoon salt  
Frosting:  
3/4 cup (170 grams) very softened butter or margarine, cubed  
3 cups (345 grams) sifted confectioners sugar  
1 tablespoon coffee granules melted in 1 tablespoon boiling water, let cool

Directions:

Preheat oven to 350 F/180 C.

Put sugar and walnut halves in food processor together and whirl till the walnuts are in fine fragments and you have a sandy texture. Don't overchop, you don't want nut butter.

Transfer the mixture to a mixer and add the dry ingredients, i.e., the flour, baking soda and the salt. Mix together.

Next dissolve your coffee granules in the boiling/hot water in a separate bowl. Let cool somewhat. When very warm, add the vanilla, the buttermilk or soy milk, marg/butter, and finally the eggs. Stir lightly and add all together to the dry ingredients. There will be chunks of marg still, that's correct. Beat together till incorporated and smooth and scrape sides and bottom of mixer to make sure everything mixes properly together.

Pour the batter into two 9 inch round pans which you either oil and flour, spray with Baker's Joy or spray with oil and place parchment rounds on. This will stick to your pans if you don't and you won't be able to turn them out properly. Why get aggravated?

Bake for 20 minutes or until a wooden toothpick comes out clean. Remove cakes from oven and let cool completely on wire racks. When cakes are fully cooled, turn out one on serving platter and thinly spread frosting on, then take second cake, place over first and thinly coat. Let set 10-15 minutes and frost with remaining frosting all over cake. Decorate top of cake with a few whole walnut halves.