



Oxfam fair Coffee Cake

A stunning, simple dessert cake by Anna Gare

Ingredients

- 180g butter
- 180g caster sugar
- 3 eggs, lightly beaten
- 250g self-raising flour
- 1/4 cup milk
- plain flour for dusting cake tin
- 400 mL whipped cream, for topping
- cocoa or grated chocolate for decorating

Syrup

- 1/2 cup caster sugar
- 2/3 cup water
- 1/3 cup brandy
- 1 1/4 cups Oxfam fair coffee

Preheat the oven to 180°C.

Cream the butter and sugar, using electric beaters, until the mixture is light and fluffy.

Add the eggs one at a time while continuing to beat the mixture.

Fold in the flour and milk using a spoon until the ingredients are well combined.

Lightly grease an 18 cm ring mould cake tin with butter and dust it lightly with flour.

Pour the cake mixture into the tin and bake the cake in the oven, centre shelf, for about 30 minutes, until golden on top. Test it by poking a skewer into the middle: if it comes out clean, the cake is cooked.

Remove the cake from the oven and let it cool in the tin.

To make syrup: Heat the sugar and water in a saucepan until the sugar dissolves and the liquid becomes syrupy. Remove syrup from the heat. Stir in the coffee and brandy. Let the syrup cool.

Turn the cake out to make sure that it releases easily, and then return it to the tin.

Drench the cake in syrup and put it in the fridge for at least two hours. It will take a few hours for the cake to soak up all the syrup. I prefer to leave it overnight.

To serve, tip the cake out of the tin, upside down, top it with whipped cream and dust it with cocoa or grated chocolate.