

# Golden Espresso Cake



Serves: 10

300g butter, softened  
160g **Chelsea Caster Sugar**  
175g **Chelsea Golden Syrup**  
30g **Chelsea Blackstrap Molasses**  
250g plain flour  
12g baking powder (4 tsp)  
6 eggs  
30ml espresso (single shot)  
95g finely ground almonds

#### Coffee Buttercream

170g butter, softened  
525g **Chelsea Icing Sugar**, sifted  
60ml espresso (double shot)  
20ml milk (1 Tbsp)  
7.5ml vanilla essence (1 1/2 tsp)

#### Method

Pre-heat oven to 170°C conventional bake. Line the base and sides of a high-sided 23cm round cake tin with baking paper.

Cream the butter, **Chelsea Caster Sugar**, **Chelsea Golden Syrup** and **Chelsea Blackstrap Molasses** in a large bowl until light and fluffy. Sift the flour and baking powder into another bowl and set aside.

Add the eggs into the creamed butter mixture, one by one, adding a tablespoon of the sifted flour/baking powder mixture with each egg to prevent curdling. Beat well after each addition.

Fold in the remaining flour mixture alternately with the espresso, mixing gently until combined. Lastly, fold in the ground almonds. Place the mixture into the prepared tin, smoothing the top.

Bake in pre-heated oven for 1 hour, until a skewer inserted into the middle of the cake comes out clean. Place a piece of baking paper over the top of the cake if it starts to brown too much near the end of the cooking time. Leave the cake to cool completely in the tin.

#### Coffee Buttercream

Cream the butter with an electric mixer until very pale (about 2-3 minutes). Using a low speed, mix in the **Chelsea Icing Sugar** alternately with the espresso and milk. Add the vanilla essence, beating until smooth and fluffy. Using a cake leveller, slice the cake horizontally to form two even layers. Spread half of the buttercream on top of the bottom layer and top with the second cake layer. Ice the top of the cake with the remaining buttercream icing. Swirl a fork through the top of the icing to create a decorative pattern.

#### Nutrition

Contains gluten (wheat), dairy, eggs and nuts.



#### Service

Use a warm, clean knife to slice.

Keeps well for 2-3 days stored in an airtight container.

<b>TOTAL COST*</b>	<b>\$11.64</b>
<b>COST PER PORTION</b>	<b>\$1.16</b>
<b>GROSS PROFIT %</b>	<b>70%</b>
<b>SALES TAX %</b>	<b>15%</b>
<b>MIN. SELLING PRICE (per portion)</b>	<b>\$4.46</b>

\*Cost based on average wholesale prices March 2016



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