



Coffee Cake

4 ounces of Hard Margarine (Eg Stork)
4 ounces of Caster Sugar
4 Eggs (Beaten)
9 ounces of Juvela Flour Mix
1/2 a tea spoon of Bicarbonate of Soda
1/2 a tea spoon of Cream of Tartar
Two level desert spoons of Instant Coffee

Place the Margarine and Sugar in a warm mixing bowl, and mix at a low speed until blended.

Turn up the speed to medium, and slowly add the eggs

Add the coffee liquid.

Finally add the rest of the ingredients, mixing until the flour is incorporated

Stop the mixer and scrape down the sides with a spatula

Mix again for about 30 seconds

Turn into two six inch cake tins, and bake in the centre of the oven at Mark 4 for 25 to 30 minutes

Cool and transfer to a wire tray when set. The cakes may be frozen at this stage for later use

Coffee Butter Cream (For one cake)

Blend 2 ounces of butter with 5 ounces of Icing Sugar and a heaped desert spoon of Instant coffee powder. The butter should be warm but not melted so that the icing spreads easily on the cake

Split the cake and add 1/2 of the mixture sandwiching this between the two halves.

Spread the other half over the top of the cake And smooth down with a warm knife

Decorate with 12 Walnut Halves equally spaced. This will give twelve portions each containing a walnut when serving



This recipe has been brought to you by The Cream Of Tartar Company Limited

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