



Hand Writing Text (*Class 41. Handwriting*)

Thwing village in England is a small but historically rich area located in the Yorkshire Wolds. It is known for its 12th century Norman Church and the Wold Cottage Meteorite, which fell nearby in 1795. The village has a population of around 203 according to the 2011 UK census, and it is part of the East Riding of Yorkshire. The village is also the birthplace of the English Saint John Twenge (1320 to 1379) and has a history dating back to the Domesday Book of 1086. Thwing's name is thought to mean 'narrow strip of land', derived from Old Scandinavian or Old English.

Mary Berry's

Coffee and Walnut Cake Recipe

(*Class 19*)

Ingredients

- 225g/8oz unsalted butter, softened, plus extra for greasing
- 225g/8oz caster sugar
- 4 large free-range eggs
- 225g/8oz self-raising flour
- ½ level tsp baking powder
- 1 tbsp coffee granules, dissolved in 1 tablespoon of boiling water
- 50g/1¾oz walnuts, finely chopped
- For the filling and topping
- 125g/4½oz unsalted butter, softened
- 225g/8oz icing sugar, sifted
- 1 tbsp coffee granules, dissolved in 1 tablespoon of boiling water, left to cool
- 8 walnut halves, to decorate.

Method

Preheat the oven to 180C/160C Fan/Gas 4. Lightly butter two deep loose-bottomed 20cm/8in round tins and line the bases with baking paper.

Put the butter, sugar, eggs, flour, baking powder and coffee in a large mixing bowl and beat together (using an electric hand whisk if you have one) until well combined and smooth. Fold in the walnuts.

Divide the mixture evenly between the tins. Level the surface using a spatula or the back of a spoon.

Bake for 25–28 minutes, or until an inserted skewer comes out clean. Leave the cakes to cool in the tins for 5 minutes, then run a small palette knife or rounded butter knife around the edge of the tins and carefully turn the cakes out onto a wire rack. Peel off the paper and leave to cool completely.

For the filling and topping, beat the butter until very soft and pale. Gradually add the icing sugar, mixing well between each addition. Add the cold coffee and beat until smooth.

Choose the cake with the best top, then put the other cake upside-down onto a serving plate and spread with half the coffee icing. Sandwich together with the other half. Ice the top of the cake and decorate with the walnut pieces to serve.