

Spiced Latte Cake

Serves 10-12

Hands-on Time 30 minutes (plus cooling)

Baking Time 35 minutes

Ingredients

- 370g unsalted butter (softened, plus extra for greasing)
- 1 tbsp cocoa powder
- 440g caster sugar
- 440g self-raising flour
- 1 tsp mixed spice
- 1 tsp ground cardamom (or cinnamon/ginger)
- 1 tbsp + 3 tsp instant coffee powder (fine)
- 4 medium eggs
- 220ml + 6 tsp full-fat milk
- 2 tsp vanilla extract
- 450g icing sugar

Equipment

- Scissors
- Baking parchment
- 2 x 20cm fixed or push-bottom cake tins
- 2 large bowls
- Electric or hand whisk
- Spatula
- Sieve
- Wire rack
- Palette knife
- Piping bag with fine nozzle
- Spoon

Method

1. Prepare the tins

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Line the cake tins with parchment circles. Grease the tins and dust with cocoa powder, tapping out any excess.

2. Make the cake batter

- In a large bowl, whisk 220g butter and the caster sugar until pale and fluffy.
- In another bowl, mix the flour, mixed spice, cardamom, and 1 tbsp coffee powder.
- Alternate adding the flour mixture and eggs to the butter mixture, whisking after each addition.
- Stir in 220ml milk and 1 tsp vanilla.
- Divide the batter between the tins, smooth the tops, and tap to remove air bubbles.

3. Bake the cakes

- Bake on the middle shelf for 35-40 minutes, or until a tester comes out clean.
- Cool in the tins for 15 minutes, then turn out onto a wire rack to cool completely.

4. Make the buttercream

- Whisk 150g butter, 300g icing sugar, 2 tsp coffee powder, and 1 tsp vanilla until smooth.

- Spread half the buttercream on one cake layer. Place the second layer on top and cover with the remaining buttercream, creating a raised edge.

5. Decorate the cake

- Mix 100g icing sugar, 1 tsp coffee powder, and 4 tsp milk. Pour over the cake, letting it pool within the raised edge.
- Mix 50g icing sugar with 2 tsp milk. Pipe coffee art designs (e.g. hearts, zigzags) on top.
- Use a spoon to gently drag through the designs for a latte art effect.
- Chill in the fridge to set before serving.

Enjoy!