

PREP: 15 min
COOK: 55 min
SERVES: 8

Coffee Streusel Cake

A coffee-scented buttermilk cake, topped with a crunchy nut-filled streusel, and drizzled with a layer of sweet icing. This might just be the perfect morning tea cake.

Ingredients

Streusel

1 3/4 cups (260g) plain flour

1 cup (220g) packed brown sugar

1 teaspoon ground cinnamon or Queen Cinnamon Baking Paste

1 teaspoon salt

125g cold unsalted butter, cut into small pieces

50g cream cheese

1/2 cup (60g) macadamias, toasted

1/2 cup (60g) hazelnuts, toasted

1/2 cup (60g) pistachios, toasted

Cake

Method - Streusel

STEP 1

Preheat a fan forced oven to 180C (fan forced)

STEP 2

Prepare the streusel topping by mixing together the flour, sugar, cinnamon sugar and salt. Add cold butter pieces and cream cheese, and rub in with your fingers until small clumps form. Add macadamias, hazelnuts and pistachios and place in the fridge until required.

Method - Cake

STEP 1

Grease a 23cm round tube pan and set aside. Into a bowl sift together plain flour, baking powder, bicarbonate of soda and salt. In a separate bowl, cream together the butter and sugar until pale and fluffy (4-5 minutes).

STEP 2

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Ingredients

2 cups (300g) plain flour
1 cup (220g) caster sugar
1 1/2 tsps baking powder
1/2 tsp bicarbonate of soda
1/4 tsp salt
125g unsalted butter
2 large eggs
1 tsp Queen Organic Vanilla Bean Paste
1-2 tsp instant coffee
3/4 cup (180ml) buttermilk

Glaze

1 cup (150g) icing mixture
2 tablespoons full cream milk

Method - Cake

Gradually add the eggs one at a time beating between additions, then add the vanilla seeds and coffee and beat until combined. Beat in the flour 1/3 at a time and alternative with the buttermilk, beginning and ending with the flour mixture.

STEP 3

Pour the mixture into the prepared pan and spread until even. Sprinkle over streusel topping evenly and place in oven to bake for approximately 55 minutes, or until the top is golden and a skewer comes out clean when inserted.

Method - Glaze

STEP 1

Remove from the oven and place the whole pan on a wire cake rack to cool completely. Then, remove cake from pan and place on baking paper. Prepare the glaze by mixing together sifted icing mixture and milk, stirring until the lumps are gone. Drizzle the glaze over the cake and set aside to set for a few minutes before serving.

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