

Coffee Cake and Cupcakes



Serves	8
Prep time	15 minutes
Cook time	50 minutes
Total time	1 hours, 5 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Dairy , Glutamates , Preservatives , Salicylates
Suitable for	Dairy / Lactose Free , RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Dessert , Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold , Serve Warm
Occasion	Birthday Party , Casual Party , Special Occasions
Website	BBC Good Food

Ingredients

- 150g caster sugar
- 150g butter or Nuttex
- 3 eggs
- 1/2 cup plain white flour
- 3/4 cups wholemeal plain flour
- 2 1/2 teaspoons baking powder
- 1 tablespoon hot water
- 1 tablespoon instant decaf coffee

To decorate: (Optional)

- Pure icing sugar
- Maple butter cream icing (Refer to recipe)

To serve: (Optional)

- Rice malt syrup
- Maple syrup
- Vanilla icecream

Directions

1. Preheat the oven to 160°C and prepare a cake tin or loaf tin for a single cake, or cupcake pans for 15 cakes.
2. In a large bowl beat together the sugar and butter/Nuttex until light and creamy.
3. In a separate bowl sift together the flours and baking powder, adding the husks back in.
4. Add the eggs to the butter mixture one at a time, adding 1 tablespoon of flour after each egg. Gradually fold through the rest of the flour.
5. Dissolve the coffee in the boiling water and fold into the cake mixture. Pour into the cake tin or fill the cupcake molds to 3/4 full.
6. Bake in the oven, approximately 50 minutes for a single cake or 15 minutes for cupcakes.
7. Remove from the oven and allow to cool slightly before transferring to a wire rack to cool completely.
8. As a dessert, the single cake can be served warm with icing sugar sprinkled on top. Cut into slices and drizzle with maple syrup or rice malt syrup. Serve on it's own or with a small scoop of vanilla ice cream.
9. Both the single cake or cupcakes can be iced with maple butter cream icing.



Note

Low Chemical / Failsafe

Refer here for the [Maple Butter Cream Icing recipe](#)

If salicylates are OK use honey instead of rice malt syrup.