

# TIA MARIA ESPRESSO CAKE



✘ *By Food lovers recipes*

## TIA MARIA ESPRESSO CAKE

(A)

250g Butter

200g Caster Sugar

2 Eggs

(B)

250g All-purpose Flour (Sifted)

2 teaspoons Baking Powder

(C)

2 tablespoons Instant Coffee Granules (Dissolved in 2 tablespoons Water)

200ml Fresh Milk

50ml Dark Espresso Coffee

1 teaspoon Vanilla Essence

2 teaspoons Tia Maria

Metode:

Grease a (20 cm) round metal cake pan and line the base with greaseproof paper. Preheat oven to 170°C.

Beat butter and caster sugar until light and fluffy.

Gradually add in eggs. Fold in sifted ingredients (B) and whisk until creamy.

Pour in ingredients (C) and stir until combine.

Spread the mixture into the cake pan. Bake for 40-45 minutes.-

Source: Carol Elliott Claassen