



### INGREDIENTS

- 125g salted butter, plus extra for greasing
- ½ cup castor sugar
- 150g walnuts, finely chopped
- ⅓ cup light brown sugar
- 1½ teaspoons ground cinnamon
- 2 eggs, lightly beaten
- ¼ cup crème fraîche
- 1 cup plain flour
- 2 teaspoons baking powder

## Walnut & Cinnamon Coffee Cake

I'm not much of a baker, but this moist cake with a scrumptious crunchy topping is foolproof, and so delicious that it's become my go-to when I need a homemade sweet treat to take to a friend's house. The coffee in the recipe title isn't an ingredient, it means it's a cake to eat with a cup of coffee, or better yet with a glass of sweet wine such as John Gehrig Golden Goose sweet apera from Rutherglen. **Makes about 10 slices**

### METHOD

1. Preheat oven to 180°C.
2. Use an electric mixer to beat butter and castor sugar until pale and fluffy.
3. Meanwhile combine walnuts, cinnamon and brown sugar and set aside.
4. Beat eggs and crème fraîche into the butter mixture.
5. In 2 batches, sift the combined flour and baking powder over the top and fold it in.
6. Grease a 22cm x 10cm loaf tin and line the base with baking paper.
7. Spoon in half the cake batter and spread it out evenly.
8. Top with half the walnut mixture.
9. Spread remaining cake batter on top and sprinkle with remaining walnut mixture.
10. Bake for about 45 minutes, until a wooden skewer comes out clean.
11. Set aside in the tin for 10 minutes then turn onto a wire rack to cool.