



# JANE ASHER'S CAKE BAKE MOCHA CUP CAKES

**MAKES 12 CAKES**

**This simple all-in-one recipe is very quick to do but tastes delicious – I love the taste of coffee and chocolate together, but if you're not a coffee fan then you could easily skip the coffee powder and use 2 heaped tablespoons of cocoa.**

## **Ingredients:**

75g (3oz) self-raising flour  
5ml (1 tsp) baking powder  
30ml (2 tbsps) instant coffee powder  
(or 1 heaped tbsp coffee granules  
dissolved in a tsp of hot water)  
15ml (1 tbsp) cocoa  
100g (4 oz) spreadable butter  
or margarine  
100g (4 oz) caster sugar  
2 medium eggs

## **For the icing:**

50g (2oz) spreadable butter or margarine  
100g (4oz) icing sugar (sieved if it's lumpy)  
5 ml (1 tsp) instant coffee powder (or ½ tsp  
granules, dissolved in a few drops of hot water)  
5ml (1 tsp) cocoa  
chocolate strands, flakes or sprinkles to  
decorate

## **Method:**

Pre-heat the oven to 200C (185C fan assisted, 400F, gas mark 6)

Fill a bun tray with paper cases

Beat all the ingredients together with an electric whisk for two minutes, then divide the mix evenly among the paper cases (a generous tablespoon in each)

Bake for 15-20 minutes, until well risen and springy to the touch

Leave the cakes to cool

Beat all the icing ingredients together for a couple of minutes until well mixed and fluffy. Swirl the icing onto the cakes, then sprinkle with a few chocolate strands.

**Give this recipe a go, then sell your yummy cooking at a cake bake or to your friends and send all proceeds to SCF; Send the money that you raise to: SCF, Unit 4 Iwebury Court, 325 Latimer Road, London, W10 6RA.**

**Scoliosis  
Campaign  
Fund**

Raising Funds for  
the British Scoliosis Research Foundation  
and the Scoliosis Association (UK)