

## Coffee and Walnut Bars



Average

Makes 16 bars

### Ingredients

175g (6oz) butter or margarine, softened  
175g (6oz) light brown sugar  
3 medium eggs  
175g (6oz) self raising flour  
175g (6oz) ground walnuts  
1-2 tsp Dr. Oetker Coffee Flavouring

### For the icing

100g (4oz) unsalted butter, softened  
175g (6oz) icing sugar  
50g (2oz) Dr. Oetker Plain Continental Chocolate, melted

### To decorate

16 walnut halves

### Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4. Grease and line a 18 x 28cm (7 x 11 inch) rectangular cake tin.
2. Place the butter or margarine in a bowl with the sugar and beat until light and creamy.
3. Whisk in the eggs along with 50g (2oz) flour. Sieve in the remaining flour and add the ground walnuts and Coffee Flavouring to taste; carefully fold into the mixture using a metal spoon.
4. Transfer to the prepared tin and smooth over the top. Bake in the oven for about 40-45 minutes until risen, firm and golden.
5. Allow to cool in the tin, then cut into 16 pieces. Carefully remove and place on a wire rack.



Are you looking for recipes or do you have any comments or questions?

Dr.Oetker (UK) Ltd. · Century Way · Thorpe Park · Leeds · LS15 8ZB · [www.oetker.co.uk](http://www.oetker.co.uk)

Telephone 0113 284 0140 · Email: [service@oetker.co.uk](mailto:service@oetker.co.uk)



6. To make the icing place the butter in a bowl and beat until soft.
7. Gradually sift and beat in the icing sugar and then add enough milk / water to make the icing fluffy and spreadable.
8. Add the Plain Continental Chocolate into the icing and spread each cake thickly.
- 9 .Decorate each piece of cake with a walnut half.

© Copyright 2010 by Dr. Oetker (UK) Ltd. - [www.oetker.co.uk](http://www.oetker.co.uk)