



RECIPE OF THE WEEK: 09/09/2020

**KARITHOPITA KAI ELLINIKO KAFE
(GREEK COFFEE AND WALNUT CAKE)**

Makes one 20cm cake

Ingredients

175g unsalted butter
175g unrefined golden caster sugar
3 organic or free range eggs, separated
175g self-rising flour
1 tsp baking powder
2 tbsp Greek coffee
3 tbsp full-fat milk
75g shelled walnut, coarsely chopped, plus a few walnut halves

For the filling

300g unsalted anari, manouri or cream cheese
300g icing sugar
Finely grated zest of 1 lemon and 1 orange
2 tbsp Greek coffee
60g shelled walnuts, coarsely chopped

To decorate

Halved walnuts

Method

1. Pre-heat the oven to 200°C/180°C/gas mark 4.
2. Cream the butter and sugar in a mixing bowl until light and fluffy by hand or using an electric mixer for around 2-3 minutes.
3. Line the base of two 20cm sponge tins with greaseproof paper.
4. Break the egg yolks with a fork and add them a little at a time to the butter and sugar mixture beating well after each addition.
5. Sift the flour and baking powder into a separate bowl and add to the mixture, mixing gently by hand with a large metal spoon or with the electric mixer on a slow speed.
6. Stir in the coffee and milk and gently fold the walnuts into the cake mixture.
7. In a separate bowl, whisk the egg whites to the soft peak stage and stir a little of the whites into the cake mixture, then gently fold the rest through.
8. Divide the cake mixture equally between the two cake tins, smooth lightly and bake for 25-30 minutes or until a skewer inserted into the centre comes out clean. Remove from the cake tin and place on a wire rack to cool completely.
9. To make the filling mix the cheese in a bowl with the lemon and orange zest. Add the sugar and beat by hand or with an electric mixer until smooth and creamy, for around 2 minutes. Mix the coffee into the cheese mixture and fold in the walnut pieces.
10. Spread a good third of the filling onto one of the cooled cakes, then place the other cake on top. Spread the remaining filling on top and around the sides using a palette knife.
11. Decorate with halved walnuts.
12. Leave to set for several hours before serving. I will keep for several days in a sealed container.