

Coffee Cake

INGREDIENTS:

- 1 lb butter
- 1 lb white sugar
- 1 lb eggs
- 1 lb AP flour
- 1 Tbsp Coffee extract

Cream the butter and sugar together until light and fluffy.

Add eggs, milk, and coffee extract slowly.

Place in mould(s) and sprinkle top with brown sugar.

Bake at 165°C (330°F) for 10 min (individual cakes) or 20 – 25 min (large cake).