

Preparation time: 20-30 minutes

Cooking time: 40 minutes

Overall inc. cooling: 2 hours

Makes: 16 squares

## Ingredients

200g Butter, softened

200g Caster sugar

3 Eggs

325g Plain flour, sifted

3tsp Baking powder

150ml Milk

2tbsp Coffee essence (I used 4-6 tsp Coffee extract instead)

200g Butter, softened

150g Icing sugar

2tsp Vanilla extract

3tbsp Milk

Optional decoration suggestion:

Cocoa powder for dusting

Chocolate covered coffee beans for each square

## Method

1. Preheat the oven to gas mark 4, 180°C, 160°C fan
2. Grease and line a 20cm square cake tin
3. Weigh the butter into a large bowl and cream with an electric hand whisk until soft
4. Add in the caster sugar and beat into the butter
5. Add an egg at a time, beating into the mixture after each addition
6. Fold in the flour, baking powder, milk, and coffee essence (or extract)
7. Pour the mixture into the lined tin and smooth the top with a spatula
8. Bake in the oven for 40 minutes until a skewer inserted into the centre comes out clean
9. Prepare the icing by beating the butter with an electric hand whisk until soft
10. Sift in the icing sugar, add the milk and vanilla extract, and beat together
11. When the cake is cooked, remove from the oven and allow to cool for 10 minutes in the tin
12. Transfer the cake from the tin to a cooling rack and allow to cool completely
13. Once cool, spread the icing over the top with a palette knife
14. Decorate as you wish, cut into 16 squares, and store in an airtight container

# Cappuccino Squares

**Ingredients**

- 200g Butter, softened
- 200g Caster sugar
- 3 Eggs
- 325g Plain flour, sifted
- 3tsp Baking powder
- 150ml Milk
- 2tbsp Coffee essence

200g Butter, softened  
150g Icing sugar  
2tsp Vanilla extract  
3tbsp Milk



**Utensils**

- Measuring jug & Metal spoon
- Large bowl & Scales
- Sieve & Electric whisk
- 20cm square Baking tin
- Greaseproof paper
- Cooling rack & Spatula
- Airtight container

Oven gas 4, 160°C fan



**1.**  
Grease and line the 20cm square baking tin



**2.**  
For the cake:  
Weigh the 200g of butter into the large bowl



**3.**  
Whisk the butter with the electric hand whisk until it is soft



**4.**  
Weigh the 200g of caster sugar into the large bowl



**5.**  
Cream the sugar with the butter using the electric hand whisk until it is light



**6.**  
Add one egg and beat it in



**7.**  
Add the remaining two eggs, one at a time, into the mixture, beating after each addition



**8.**  
Weigh the 325g of plain flour and 3tsp baking powder into a sieve over the mixture  
Sieve them in



**9.**  
Measure the 150ml milk into a measuring jug  
Add it to the mixture in the large bowl



**10.**  
Add the 2tbsp of coffee essence (you could use 4-6 tsp of coffee extract instead like I did depending on your taste)



**11.**  
Fold the mixture together



**12.**  
Pour the mixture into the baking tin and smooth the top off with a spatula  
Bake in the oven for 40 minutes until a skewer inserted into the middle comes out clean



**13.**  
For the icing:  
Weigh the 200g of butter into the large bowl and beat it with the electric hand whisk until it is soft



**14.**  
Weigh in the 150g of icing sugar (through a sieve as in step 8) then add the 2tsp of vanilla extract and 3tbsp of milk



**15.**  
Whisk everything together with the electric hand whisk



**16.**  
When the cake is cooked, leave it to cool in the tin for 10 minutes, then turn it out onto the cooling rack and let it cool fully



**17.**  
Spread the icing on top of the cake with a spatula, decorate as you wish, and cut into 16 pieces



**18.**  
Enjoy  
Store in an airtight container

