

Dorothy's Tea Party



Coffee & Cinnamon Bundt

Prep: 15min › Cook: 45min › Ready in: 60min

Ingredients

280g plain flour	1 tsp vanilla extract	1 tbsp ground cinnamon
300g caster sugar	1 egg	35g icing sugar
1 tsp baking powder	1 tbsp instant coffee	1-2 tbsp milk
½ tsp salt	2 tsp warm water	
300ml buttermilk	75ml sunflower oil	

Method

1. Preheat oven to 180°C and grease a bundt pan (or cake pan)
2. In a small cup mix the instant coffee with the warm water until smooth
3. Combine flour, 1 cup of sugar, baking powder, salt, buttermilk, egg, vanilla, oil and coffee mixture; stir until moist but do not over stir
4. In a small bowl, combine remaining sugar and cinnamon
5. Fill the bundt pan with half the batter and sprinkle with half the cinnamon sugar
6. Spread the remaining batter into the bundt and top with the remaining cinnamon sugar
7. Using a knife, cut through the batter and lightly swirl together the mix to get a marbled effect
8. Bake for about 45 minutes until a toothpick inserted into the middle comes out clean
9. Let the cake cool 10 min in the bundt pan before transferring to a wire rack
10. Add just enough milk to the icing sugar to reach the desired consistency for the drizzle and pour over the cake once it's cool