Coffee Icing

From the teas.co.uk wiki

The glossy icing that belongs on a coffee and walnut cake, made in minutes. A strong shot of instant coffee is whisked with icing sugar and a little cream into a thick, pourable topping that sets to a firm, shiny finish. Instant is the right choice here, dissolving into a concentrated shot without thinning the mixture down.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Coffee Icing recipe. Canonical: https://teas.co.uk/recipes/coffee/coffee-icing/*

Enough for a 900g loaf, and lovely on a coffee-walnut sponge or a plain Madeira. Best poured while the cake is cool and the topping still warm.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/