

## 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](https://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.

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