



## Espresso Martini Loaf

- Espresso Martini was invented in 1983 by Dick Bradsell
- It consists of Vodka, Coffee Liqueur and Espresso

To make a Espresso Martini Loaf Cake you will need:

- Coffee Loaf Cake- I used [Lovefoodies.com](http://Lovefoodies.com) recipe
- Vodka Sugar Syrup-25g water 25g sugar-simmer over a low heat until sugar has dissolved. Allow to cool, then add a large tablespoon of vodka to the mixture
- Chocolate Buttercream-Beat 250g of softened salted butter until light in colour. Add 350g of icing sugar and beat until combined. Meanwhile melt 75g dark chocolate (55% minimum chocolate solids). Allow to cool and mix into buttercream. You will have some left over.
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- To decorate: Edible Glitter, Edible Golden Balls and Chocolate Covered Coffee Beans

Allow the coffee loaf cake to cool completely. Drizzle the cake with the vodka sugar syrup.

Pipe on the chocolate buttercream, then decorate with glitter, golden balls and chocolate covered coffee beans. Then enjoy!