



## WALNUT CAKE

I love this cake so much. It's absolutely my favorite. I can't make it at the school for the obvious reason — the walnuts! However, it is the cake I bake to take to holiday dinners with friends. Everybody loves it. It's even a cake that I bake in smaller sizes to give away as gifts. One of the nice things about this cake is that it freezes well and if you want a small slice you can just slice it off the frozen cake. Pop it in a toaster and, oh my, you have the best toast ever! I encourage you to bake it and let me know how much you love it! I know that you will.

### **Ingredients:**

- 9 oz. (2 ½ cups) Walnuts
- 2 cups sifted All-Purpose Flour
- 1 tsp. Baking Powder
- ½ tsp. Salt
- ½ tsp. Mace or Nutmeg
- 8 oz. (1 stick) Butter
- 1 tsp. Vanilla
- ¼ tsp. Almond Extract
- 1 tbsp. plus 2 tsps. brandy (25 ml)
- 2 cups granulated Sugar
- 5 eggs, graded Large

1. Preheat oven to 325. Heavily butter 9 cup Bundt pan. Grind 1 cup of the walnuts in food processor by pulsing 8 – 10 times or 8 –10 seconds. Some pieces will be ground and some will be small. Turn nuts into buttered Bundt pan. Tilt pan around to coat it generously with nuts. Press nuts onto center tube with fingers. Invert pan over a paper or sheet pan to for excess nuts. Reserve for the top of the cake. Place the pan in the freezer until you are ready to pour in the cake batter.
2. Place remaining 1 ½ cups of nuts into food processor and pulse 5 or 6 times. The nuts should have a few larger pieces than those used for coating the pan.
3. Sift flour, baking powder, salt and mace/nutmeg. Set aside.
4. In electric mixer, beat butter until soft. Beat in vanilla and almond extracts and the brandy.
5. Add sugar and beat for about a minute. Do not overbeat.
6. Add eggs one at a time, scraping bowl with spatula as necessary. Beat for about a minute after last addition.
7. On low speed gradually add the sifted dry ingredients and beat only until smoothly incorporated.
8. By hand, stir in remaining 1 ½ cups of ground nuts.
9. Remove the cake pan from the freezer and pour batter into prepared pan and smooth top. Sprinkle the reserved 1 or 2 spoonfuls of ground nuts over the top of the cake.
10. Bake for about 1 ¾ hours until done.
11. Let cake stand in pan for 20-30 minutes. Invert on to cake round and remove pan.
12. Let cake stand until cool and then wrap in aluminum foil and chill in the refrigerator.