

WALNUT CAKE



Preparation : 15 min - **Resting :** -- **Cooking :** 30 min - **Equipment :** moule à cake

Ingredients : 6

- 8 oz shelled walnuts - 3/4 cup unsalted butter - 1 tbsp rum - 6 tbsp all-purpose flour - 3/4 cup granulated sugar - 2 tbsp rum - 5 eggs - 2 pinch of salt

1. Preheat the oven to 350°F (gas mark 3).
2. Chop the walnuts in the bowl with the metal blade. Add the sugar flour and unsalted butter softened cut into dice and blend for 2 minutes.
3. While the machine is running, add the eggs one by one via the feed tube, followed by the rum and salt.
4. Pour the preparation into a buttered cake mold and put into the oven.

Chef's tip :

If following the recipe for 8 people, divide the mixture between 2 molds.

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