

# Black Walnut Cake

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Original Recipe from Jo Anne Merrill

Servings: 6



I have a real craving each year for Black Walnuts. This light cake is a great way to enjoy these nuts.

## Ingredients

1 cup all-purpose flour  
1 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
¼ teaspoon ground allspice  
7 large eggs  
¼ tablespoon cream of tartar  
½ cup light corn syrup  
½ cup light molasses  
1 teaspoon vanilla extract  
black walnuts, halved

--- Cream frosting: ---  
1 egg white  
1 cup heavy cream  
¾ cup powdered sugar  
½ teaspoon ground cinnamon  
¼ teaspoon salt  
¾ cup black walnuts, chopped

## Cooking Method

Separate eggs and save one egg white for the frosting (if frosting cake).

### CAKE:

- Sift flour with salt, baking powder, cinnamon, nutmeg, and allspice (substitute mace for allspice if preferred).

Beat 6 egg whites with cream of tartar at high speed until light and fluffy.

1. Gradually add corn syrup.
2. Continue beating until stiff peaks form. DO NOT under beat.

Beat 7 egg yolks with molasses and vanilla at high speed until thick.

1. Blend in dry ingredients.
2. Fold this mixture into egg whites, using a rubber spatula to fold in gently but completely.
3. Pour into ungreased 10-inch tube pan.

Bake in preheated 350° oven for 40-50 minutes or until cake springs back when lightly touched.

1. Invert pan immediately and cool completely before removing from the pan.
2. I sometimes like to frost the cake and sometimes I don't. If you like frosting then frost with cream frosting and decorate with walnut halves.

### CREAM FROSTING:

- Beat 1 egg white until stiff.

Beat 1 cup heavy cream until thick.

1. Add  $\frac{3}{4}$  cup sifted powdered sugar,  $\frac{1}{2}$  teaspoon cinnamon, and  $\frac{1}{4}$  teaspoon salt to the cream.
2. Fold gently into the egg white along with  $\frac{3}{4}$  cup coarsely chopped walnuts.

Frost cake as is or cut into 3 layers (using string or dental floss) if preferred and frost each layer as you stack.