

Caramel and Walnut Loaf Cake Recipe

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Prep. time : 15 minutes

Cook time : 50 minutes

Ready in 65 minutes plus cooling

Level : Basic

Ingredients:

Batter:

- Sugar 175g (6oz)
- Butter 95g (3.3oz)
- All purpose flour 100g (3.5oz)
- Baking powder 6g (1.5 Tsp)
- Gingerbread spice 2g (0.5 Tsp)
- Eggs 110g (3.5oz)
- Walnuts, ground 100g (3.5oz)

Glaze:

- Powdered sugar 50g (1.8oz)
- Milk 10g (2 Tsp)

Caramelized walnuts:

- Walnuts 100g (3.5oz)
- Sugar 100g (3.5oz)

Directions

1. Brush 15cmx8cm (6"x3") loaf pan with melted butter and line it with parchment paper.
2. To make the caramel put sugar and some water into a saucepan. Stir well and put the lid on. When the mixture boils, remove the lid, and continue cooking the syrup until it becomes amber in color. Pour the caramel onto a paper lined baking tray, and leave it to cool down completely.
3. Break the hardened caramel into small pieces, and transfer it into a food processor. Mix until it is finely ground.
4. Then add softened butter, eggs, gingerbread spice, flour, baking powder and ground walnuts. Continue blending until you get smooth batter. Transfer the batter into a piping bag without tip, and pipe it into the prepared pan. Smooth it using your spatula.
5. Dip your small knife into melted butter, and then run it through the center of your cake so when it rises, it doesn't crack randomly.
6. Bake the cake at 160°C (320°F) for about 50 minutes. Take it out and transfer it onto a wire rack to cool down completely.
7. To make sugar glaze put sifted powdered sugar into a bowl. Add milk and stir with a whisk until the mixture becomes uniform.
8. To make caramelized walnuts, put sugar, water and walnuts into a saucepan. Cook the mixture stirring constantly until the sugar dissolves. Once all the water evaporates, the sugar will caramelize, but stirring will cause sugar to re-crystallize, which is exactly what you want. Remove the pan from the heat. Immediately transfer your walnuts onto a parchment paper, separate them and leave them to cool down.
9. Transfer the glaze into a piping bag without tip and decorate the cake. Then, put some candied walnuts on the top.
10. There, your delicious caramel and walnut loaf cake is done! Enjoy!