

Preparation time: 45 minutes

Cooking time: 16-20 minutes

Overall inc. cooling: 1.5 hour

Ingredients

For the cake:

200g plain flour

1 pinch salt

1 generous teaspoon baking powder

100g butter, softened

225g caster sugar

1 teaspoon vanilla extract

2 eggs, separated

100g shelled walnuts, roughly chopped

100ml milk

For the vanilla buttercream filling:

75g butter, softened

125g icing sugar, sifted

1/2 teaspoon vanilla extract

Method

1. Preheat the oven to gas mark 4, 180°C, 160°C fan
2. Grease and line the bottoms of two 20cm cake tins
3. Sift the flour with the salt and baking powder into bowl
4. Cream the butter in a large bowl until soft
5. Add the sugar and vanilla extract and beat until the mixture is light and fluffy
6. Beat in the egg yolks and stir in the chopped walnuts
7. Fold in a quarter of the flour and milk into the mixture, alternating each, until incorporated.
8. In a separate bowl, whisk the egg whites until they are stiff
9. Stir a quarter into the cake mixture and then gently fold in the rest
10. Divide the mixture between the tins, making a slight hollow in the centre of each so that the cake rises evenly rather than forming a peak
11. Bake in the oven for about 16–20 minutes until firm to the touch or until a skewer inserted into the centre of each cake comes out clean
12. Remove from the oven and allow to sit for five minutes before turning onto a wire rack to cool
13. For the vanilla buttercream filling: cream the butter until very soft
14. Beat in the icing sugar and the vanilla extract
15. When the cake is cold, put the layers together with the filling
16. Store in an airtight container

Walnut Cake

Brigades @ Home – 10/07/2020

Ingredients

200g plain flour
1 pinch salt
1 tsp baking powder
100g butter
225g caster sugar
1 tsp vanilla extract
2 eggs
100g shelled walnuts
100ml milk



Butter cream:
75g butter, softened
125g icing sugar, sifted
1/2 teaspoon vanilla extract

Utensils

Measuring jug & Sieve
Large, Med & Small bowls
Wooden spoon & Scales
2 Cake Tins & Whisk
Greaseproof paper
Cooling rack
Airtight container
Oven gas 4, 160°C fan



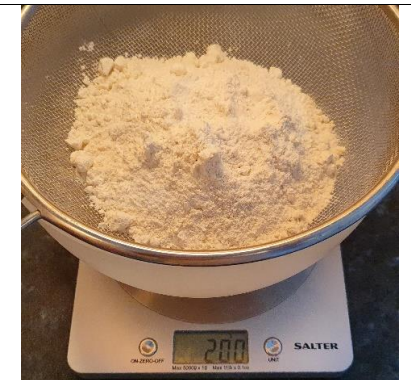
1.

Grease the two cake tins and line the bottoms



2.

Weigh the 200g of plain flour, pinch of salt, and 1tsp of baking powder into a sieve over the medium bowl
Put to one side



3.

Weigh the 100g of butter into the large bowl
Cream until soft



4.

Weigh the 225g of caster sugar and 1tsp vanilla extract into the large bowl with the butter
Cream until light and fluffy



5.

Separate the eggs, yolks into the butter mixture in the large bowl, and the whites into the small bowl



6.

Weigh the 100g of walnuts onto a chopping board
Roughly chop



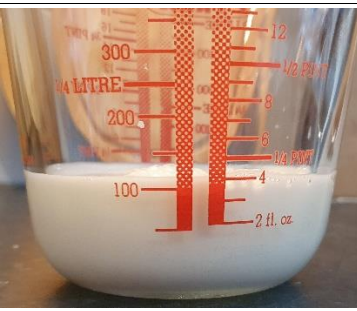
7.

Mix the chopped walnuts into the butter mixture



8.

Measure the 100ml of milk into the measuring jug



9.

Pour ¼ of the sifted flour mixture into the butter mixture
Fold in



10.

Pour ¼ of the milk into the butter mixture
Fold in



11.

Repeat steps 9 and 10 until all the flour and milk is combined



12.

Whisk the egg whites until they form stiff peaks



13.

Pour ¼ of the egg white into the mixture and fold in
Pour the remaining egg white into the mixture and fold in gently



14.

Divide the mixture into the two cake tins
Form a slight well in the middle so they rise evenly



15.

Bake the cakes for 16-20 minutes until bouncy to the touch or a skewer pushed into the centre of the cake comes out clean



16.

For the filling:
Weigh the 75g of butter into the medium bowl and cream until soft
Weigh the 125g of icing sugar and ½ tsp of vanilla extract into the butter



17.

Beat together until light and fluffy



18.

Spread the butter cream on one cake and place the second cake on top
Enjoy!
Store in an airtight container

