



MADROÑA

Walnut Cake

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The Farm by Ian Knauer

Ingredients

2 cups all-purpose flour
½ cup black or English walnut pieces
1 ¼ tsps. Baking soda
1 tsp kosher salt
2 sticks unsalted butter at room temperature
1 ½ cups sugar
2 large eggs
1 tsp vanilla
1 ⅓ cups buttermilk

Directions

Preheat the oven to 350, with a rack in the middle. Butter and flour a 9-inch square cake pan.

Whisk together the flour, walnuts, baking soda, and salt in a medium bowl.

Beat together the butter and sugar with an electric mixer until pale and fluffy, about 4 minutes. Add the eggs one at a time, beating well after each addition, then beat in the vanilla. Add the flour mixture and the buttermilk alternately in batches, beginning and ending with the flour mixture and mixing until just combined.

Pour the batter into the cake pan and smooth the top. Bake until a wooden toothpick inserted in the center comes out clean, about 45-55 minutes. Cool for about 1 hours. Invert the cake onto a plate and serve.

Pairings

Pairs beautifully with any of the Madroña New-World Ports.