

## *Walnut Cake à La Belle Demeure*

*4 Eggs – separated whites from yolks*

*150g sugar*

*50 ml of walnut wine (or any some other alcohol that you think may go well with it)*

*35g honey*

*80g flour*

*1 packet of yeast (11g)*

*30 ml of walnut oil*

*60 ml of sunflower or rapeseed oil*

*100g of finely chopped walnuts*

*Topping: 25g of coarsely chopped walnuts mixed with some unrefined brown sugar*

Separate the eggs into their whites and yellows. Blend the yellows with the sugar until creamy white, and then add each of the ingredients, one by one, mixing them in well.

Bring up the eggs whites into peaks (using a pinch of salt top keep them up) but not too firm.

Carefully mix the stiffened egg whites with the walnut/walnut wine/flour/yeast/sugar/honey mixture using a metal spoon.

Lightly butter and flour a 26cm/10” diameter cake tin and pour the mixture into it. Sprinkle the more coarsely chopped walnuts and demerara sugar on top.

Cook the cake at 175°C for 28 minutes.

The cake is cooked when doesn't wobble anymore, it begins to go golden on top, and a knife should come out clean.

This cake is nicer slightly under-cooked, then over-cooked.