

## THE RECIPE

# Chocolate and walnut cake

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CULTURE

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## CHOCOLATE AND WALNUT CAKE

The 18th century was the century of chocolate, so let's pay tribute to this exquisite food, brought to Europe from the Americas, with a very simple and very tasty cake. It can be served as a dessert or as an accompaniment to a good cup of tea, coffee or chocolate.

**Ingredients (serves 6):**

*3 eggs*

*120g sugar*

*140g flour*

*1 sachet instant yeast*

*100ml sunflower oil*

*1 bar of bitter chocolate (80-100g)*

*50g ground walnut kernels*

*3 tablespoons red sugar (optional)*

*1 pinch of salt*

**Preparation**

Beat the eggs with the salt and sugar for 2-3 minutes. Add the flour and baking powder and mix well. Add the oil and the ground walnut kernels and emulsify the mixture well, obtaining a smooth mixture.

**Grease a round mould with a hole** and pour in the mixture. Break the chocolate bar into irregular pieces and spread them over the cake. Sprinkle with red cane sugar, if you want a more crunchy effect (I didn't use it).

**Place in a preheated oven at 180°C** and bake for 30-35 minutes.

**Allow the cake to cool** for about 20 minutes before serving.