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THE RECIPE

Chocolate and walnut cake

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.