

Black Walnut Cake

Oscar · 28/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

12

Description

I got this recipe from an old Army mess hall sergeant who later became a chef down in Savannah GA This is a wonderful different nut cake It is equally good served warm or cold This cake can be wrapped and frozen 3 to 5 months Thaw and if desired reheat to serve

Ingredients

- - 1 cup butter
- softened - ½ cup shortening - 3 cups sugar - 5 eggs - 3 cups all-purpose flour - ½ teaspoon baking powder
- 1 teaspoon ground cinnamon - 1 cup milk - ½ teaspoon vanilla extract - ½ cup chopped black walnuts

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan. In a large bowl
2. cream together the butter
3. shortening
4. and sugar until light and fluffy. Beat in the eggs one at a time
5. mixing just until the yellow disappears. Combine the flour
6. baking powder
7. and cinnamon; stir into the creamed mixture alternately with the milk. Stir in the vanilla and walnuts
8. and pour into the prepared pan. Bake for 1 hour and 30 minutes
9. or until a knife or toothpick inserted into the crown comes out clean. Cool in the pan for about 15 minutes before turning out of the pan onto a wire rack to cool completely.