



## WALNUT CAKE WITH STRAWBERRY CREAM

🔪 10 min ⌚ 2 h 35 min 🌱 easy 🍰 16 pieces

### INGREDIENTS

50 g rusks  
250 g walnuts  
180 g plain flour  
3 cloves  
70 g butter  
3 eggs  
670 g sugar  
½ tsp ground cinnamon  
1 tbsp baking powder (15 g)  
1 tbsp brandy  
130 g milk  
350 g water  
lemon peel (from ½ lemon)  
1 vanilla pod  
200 g fresh cream  
250 g cream cheese  
400 g strawberries, cut in four

### PREPARATION

1. Preheat oven at 180°C. Grease and flour-dust a round springform cake tin (26 cm) and set aside.
2. Place rusks into mixing bowl and grind **6 sec/speed 7**.
3. Add walnuts and grind **4 sec/speed 5**. Transfer into a large bowl and set aside.
4. Place flour and cloves into mixing bowl and grind **20 sec/speed 10**. Transfer into the bowl with the walnuts and set aside.
5. Place butter, eggs and sugar into mixing bowl and whip **2 min/speed 4**.
6. Add rusk/walnut/flour mixture, cinnamon, baking powder, brandy and milk and mix **25 sec/speed 4**. Transfer into prepared springform tin and bake in the preheated oven (180°C) for 45-50 minutes. Set the cake aside inside the tin to cool down (approx. 1 hour). Clean and dry mixing bowl.
7. Place 500 g sugar, water and lemon peel into mixing bowl. Cut open the vanilla pod lengthwise, scrape the seeds using the tip of a knife, add seeds and pod into mixing bowl and boil **9 min/115°/speed 2**. Pour hot syrup on top of the now cooled down cake and wait until it is absorbed (approx. ½ hour). In the meantime, make strawberry cream.
8. Place remaining 40 g sugar into mixing bowl and grind **10 sec/speed 10**.
9. **Place butterfly onto position**. Add fresh cream and whisk at **speed 3** without setting the time, until desired density is achieved, making sure not to over whip.
10. **Remove butterfly**, add cream cheese and mix **15 sec/speed 3**.
11. Add 200 g strawberries and mix **5 sec/speed 2**. Keep in the fridge until walnut cake absorbs all of the syrup.
12. Unmould walnut cake on a serving platter. Spread strawberry cream on top and garnish with remaining 200 g strawberries. Keep in the fridge or serve immediately.

### USEFUL ITEMS

round springform cake tin (26 cm)