



## *Walnut cake*

### Ingredients:

- 250 g butter
- 250 g icing sugar (powdered sugar)
- 7 eggs
- 250 g flour
- 50 g cornstarch
- 1 teaspoon Baking powder
- 1/8 l of eggnog
- 200 g of walnuts grated
- 250 ml whipped cream (sweet cream)

### Filling:

- 300 ml of milk
- 1 pkg custard powder
- 5 tablespoons granulated sugar
- 250 g butter
- 200 g walnuts (grated)
- 2 cl of cherry liqueur
- 2 pkg. Vanilla sugar
- maybe even sugar, who likes it sweeter

### Furthermore:

Apricot jam, cooked with a dash of cherry liqueur, cooled to coat the floors  
grated walnuts (to sprinkle)  
Walnuts (halves, for decorating)

### Preparation:

Beat the whipped cream lightly, put in the fridge. Separate eggs. Beat the snow from the 7 egg whites, place in the refrigerator.

Mix the soft butter with the sugar until the sugar has dissolved. Gradually add the yolks until a homogeneous mass is obtained. Then add the flour, baking powder, nuts and the eggnog, stir briefly and set the beaten whipped cream underneath. Finally, lift the egg whites with a snow rod.

Pour into a cake tin (26cm) and bake at 170 degrees top and bottom heat for about 50 minutes. Make a stick sample !!!!! Attention - cake is very high!

In the meantime, prepare a pudding from the custard powder, sugar and milk according to the package instructions. Let the pudding cool down.

Beat the butter with the icing sugar and stir in the rum, walnuts and vanilla pudding.

Cut the baked pie crust horizontally twice, creating three equal sized soils.

Place a cake topping on a cake plate, spread with apricot jam and spread 1/3 of the walnut cream evenly on it. Place the second cake base on top, sprinkle with the jam again and spread half of the remaining cream on top.

Cover with the third pie base and also lightly sprinkle the cake on top and on the edge with the cream. Fill the rest of the walnut cream in a piping bag with star spout.

Decorate the cake with swabs of walnut cream. Place one walnut half on each cream swab and sprinkle with grated walnuts. Keep the cake cold for at least 2 hours, preferably over night!

Good luck wishes you your Gudrun von Mödling.

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