



Orange Walnut Cake

Servings: 8-10

- 1 ½ cups lightly toasted, chopped walnuts
- ½ cup unbleached, all purpose flour
- ½ cup white whole wheat flour
- 1 ½ teaspoons baking powder
- ½ teaspoon sea salt
- ½ teaspoon cinnamon
- Dash nutmeg
- 4 large eggs, room temperature
- 1 cup unprocessed sugar
- ¼ cup fresh orange juice
- 1 Tablespoon finely grated orange peel
- ½ cup olive oil
- ½ pint whipping cream
- 1 teaspoon superfine sugar, optional

Preheat oven to 350°F. Grease a 9-inch-diameter springform pan with a bit of olive oil. Place parchment paper round in bottom of pan and lightly oil the paper.

Place walnuts in food processor and process until finely ground. Combine ground walnuts, flours, baking powder, salt, and spices in a bowl; set aside.

Using an electric mixer with paddle attachment, beat eggs in large bowl until frothy, about 1-2 minutes. Gradually add sugar, beating thick and pale yellow, about 5 minutes. Gradually add walnut-flour mixture. When incorporated, add orange juice, orange peel, and olive oil, beating just until blended.

Transfer batter to prepared pan. Place pan on rimmed baking sheet, and bake cake until tester inserted into center comes out clean, about 1 hour.

Cool cake completely in pan on rack. Release pan sides. Carefully invert cake onto platter and remove parchment paper.

To serve, whip the cream, adding sugar during the process if desired. Place a dollop atop each piece and enjoy!

IN YOUR GLASS

This cake with its winter spices, sweetness, and crunch really opens up the world of sweet dessert wines. We have loved enjoying this one with a French Sauternes, a rich, beautiful white dessert wine. At the same time there's a lot of deep-down deliciousness to be had with a lush red such as Shafer's Cabernet dessert wine called Firebreak. We invite you to explore and see which works best for you!