



Custard-filled Walnut-topped Cake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



335 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 0.5 cup brown sugar light packed
- 0.3 cup butter melted softened at room temperature
- 1.5 tablespoons cornstarch
- 3 large eggs divided
- 2 cups flour all-purpose
- 1.3 cups granulated sugar divided

- 0.3 teaspoon nutmeg
- 1 cup milk
- 0.5 teaspoon salt
- 1 cup cream sour
- 1 teaspoon vanilla extract
- 0.5 cup walnut pieces chopped

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- whisk
- toothpicks
- cake form
- serrated knife

Directions

- Preheat oven to 35
- Coat a 9-in. round cake pan with 2-in. sides with cooking-oil spray.
- Mix walnuts, brown sugar, melted butter, and nutmeg and spread into pan.
- In a large bowl, cream 1 cup granulated sugar with softened butter. Beat in 2 eggs.
- In a medium bowl, mix flour, baking powder, baking soda, and 1/4 tsp. salt. Beat 1/3 flour mixture into butter mixture, then 1/2 cup sour cream; repeat with another 1/3 flour mixture, then remaining sour cream and flour mixture. Spoon evenly into pan.
- Bake cake until a toothpick inserted in center comes out clean, 40 to 50 minutes. Cool in pan 10 minutes. Run a thin knife around pan edge to loosen cake; invert onto a rack.
- Let cool completely, then slice in half horizontally with a serrated knife.

- In a saucepan, mix remaining granulated sugar, the cornstarch, remaining salt, and milk. Stir over medium heat until thickened, 5 minutes.
- Remove from heat.
- In a small bowl, lightly beat remaining egg with about 1/3 cup hot milk mixture. Return it to milk mixture in pan and stir over medium heat until hot and very thick, 1 to 2 minutes. Stir in vanilla.
- Remove custard from heat and whisk often until cool, at least 20 minutes.
- Set bottom layer of cake, cut side up, on a serving platter.
- Spread custard over cake, then top with remaining layer, nut side up.

Nutrition Facts



PROTEIN 6.64% **FAT 33.93%** **CARBS 59.43%**

Properties

Glycemic Index:34.59, Glycemic Load:27.54, Inflammation Score:-3, Nutrition Score:6.8600000052348%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 335.2kcal (16.76%), Fat: 12.86g (19.79%), Saturated Fat: 5.48g (34.24%), Carbohydrates: 50.69g (16.9%), Net Carbohydrates: 49.78g (18.1%), Sugar: 32.99g (36.65%), Cholesterol: 70.42mg (23.47%), Sodium: 243.08mg (10.57%), Alcohol: 0.11g (100%), Alcohol %: 0.13% (100%), Protein: 5.66g (11.32%), Selenium: 12.55µg (17.94%), Manganese: 0.32mg (16.22%), Vitamin B2: 0.23mg (13.75%), Vitamin B1: 0.2mg (13.39%), Folate: 50.19µg (12.55%), Phosphorus: 108.26mg (10.83%), Calcium: 88.02mg (8.8%), Iron: 1.46mg (8.12%), Vitamin A: 339.05IU (6.78%), Vitamin B3: 1.35mg (6.74%), Copper: 0.13mg (6.37%), Magnesium: 19.3mg (4.83%), Vitamin B5: 0.47mg (4.68%), Vitamin B12: 0.27µg (4.49%), Zinc: 0.62mg (4.1%), Vitamin B6: 0.08mg (4.05%), Potassium: 130.03mg (3.72%), Fiber: 0.91g (3.63%), Vitamin D: 0.47µg (3.16%), Vitamin E: 0.37mg (2.47%)