

Walnut Cake with Coffee Frosting



Ingredients :

Cake:

- 6 eggs
- 1 1/2 cups of sugar
- 2 1/2 cups of finely ground walnuts
- 3/4 cup of flour
- 1 tsp. baking soda
- 2 tsp. white vinegar

Frosting:

- 3/4 cups of confection sugar
- 1 stick (8 tbsp) unsalted butter(room temp)
- 1/2 cup of sour cream
- 1 box of cool whip
- 1 tsp. instant espresso
- 1/2 tsp. water

Directions:

1. In a food processor fine ground walnuts, set aside.
2. In a large bowl, with a whisk attachment beat eggs and sugar till it is pale yellow color.
3. Add ground walnuts and flour. Mix till all incorporated.
4. In a small dish stir together baking soda and vinegar till it stops fizzing. Add to the batter and beat together.
5. Preheat oven to 350 degrees. Spray three 9 inch baking pan with Pam for baking spray.
6. Divide the batter between the pan evenly. Bake for 20-25 minute, till tooth pick comes out clean.
7. Remove from baking pan and let the cake completely cool. Using kitchen shears cut off the top rim. So the cake is even on top. Set the crumbs aside (don't throw them out) When the crumbs dry , rub between your hand so they finely grind to use as decor.
8. In a large bowl with whisk attachment beat butter and confection sugar, add sour cream and fix till incorporated. In a small bowl mix espresso and water till the espresso is dissolved. Add to the cool whip and dissolved espresso to bowl and fix well.
9. With a spreader use a quarter of the frosting between each layer and the rest on top and the side. Use you creativity to decorate the top.