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by The Bakealogue

Nutty Layer Cake



Ingredients

All Purpose Flour: 215 grams or 1 and 2/3 cups
Caster Sugar: 200 grams or 1 cup
Unsalted Butter (at room temperature): 113 grams or 1/2 cup
Eggs (at room temperature): 2
Vanilla Essence: 1 tsp
Baking Powder: 1 tsp
Baking Soda: 1/2 tsp
Yogurt or Fresh Cream: 3/4 cups
Ingredients for the crumb topping:
Mixed nuts of your choice: 1 cup (I used a combination of walnuts and almonds)
Semi-Sweet Chocolate Chips: 1/3 cup
Light Brown Sugar: 155 grams or 1/4 cup
Cinnamon Powder: 3/4 tsp
All Purpose Flour: 1 tbsp

Preparation

1. Pre-heat your oven to 180 degrees Celsius and have your 9 inch cake tin ready lined with parchment paper.
2. In a bowl, combine all the ingredients for the crumb topping and mix together with the help of a spoon. Set aside.
3. In a separate bowl, beat together the unsalted butter and sugar until it forms a creamy mixture.
4. Add the vanilla essence followed by the eggs (one by one) and beat again until well-combined.
5. In a dry bowl, sift together the all purpose flour, baking soda, and baking powder. Mix well with the help of a spoon until well-combined.
6. Add the flour mixture to the batter a little at a time and alternate with either yogurt or fresh cream. (This would help make your cake light).
7. Fold the mixture with the help of a spatula until all the ingredients are well-combined.
8. Place half of the batter in your baking tray, and spread well with the help of a palette knife. Now add half of the crumb toppings on top of the batter.
9. Place the remaining batter over the crumbs topping. Spread carefully making sure the crumbs do not mix with the batter.
10. Add the remaining crumbs topping on top of your cake.
11. Bake the cake in your pre-heated oven at 180 degrees Celsius until a skewer inserted in

the centre of the cake comes out clean.

12 Once your cake has baked, run a knife through the sides to ensure the cake does not stick to the tin and remove the outer edge of the cake tin. Allow the cake to cool completely over a wire rack before removing the base of the cake tin.

13 Congratulations! Your Nutty Layer Cake is now ready to be enjoyed with a cup of tea or coffee!

Cooks Note

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