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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

The Bakealogue is all about sharing baking experiences .. whether it's recipes, books, tutorials, gadgets or reviews ... it's all about baking!

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