

Walnut Orange Cake

- 1 ½ cups chopped walnuts
- 1 ½ cups sugar
- 1 cup all purpose flour
- ½ cup fresh orange juice
- ½ cup **B.R. Cohn Mandarin Orange Olive Oil**
- 4 large eggs
- 1 tbsp baking powder
- 1 tbsp finely grated orange peel
- nonstick olive oil spray
- powdered sugar or whipped cream

Preheat oven to 350°F. Spray 9-inch-diameter springform pan with nonstick olive oil spray. Place parchment paper round in bottom of pan and spray paper. Grind walnuts in processor until finely ground but not powdery. Combine ground walnuts, flour, and baking powder in medium bowl; set aside. Using electric mixer, beat eggs in large bowl until frothy, about 2 minutes. Gradually add sugar, beating until light, thick, and pale yellow, about 4 minutes. Gradually add walnut-flour mixture; then add orange juice, orange peel, and **B.R. Cohn Mandarin Orange 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. Sprinkle powdered sugar or a dollop of lightly sweetened whipped cream atop cake and serve.



90 Mins



Serves 8-10



Pairs with B.R. Cohn Napa Valley Sauvignon Blanc

B.R. COHN WINERY & OLIVE OIL COMPANY



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🏠 15000 Sonoma Hwy., Glen Ellen, CA 95442

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