

INGREDIENTS:

280g double cream
320g whole milk
250g olive oil
300g caster sugar
500g crushed walnuts
300g self-raising flour
2 heaped teaspoons each
cinnamon and baking powder
6 eggs
2 teaspoons vanilla extract
Pinch of salt. For the syrup:
500g sugar
600g water
1 cinnamon stick
1 bay leaf, 2 cloves
1 cardamom pod

TIME: 1.5 Hours**SERVING:** 4-6 people

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Heat the oven to 180C gas mark 4 and butter the base and sides of a nine inch by 13 inch baking dish. Beat the eggs and sugar together for a few minutes until thick and pale. Add the olive oil, cream and milk and beat well to incorporate. Into another bowl, sift the flour, baking powder, cinnamon, and salt. Slowly add them to the egg mixture while gently whisking just until incorporated and the batter is smooth. Toss the walnuts with a tablespoon of flour to prevent them sinking to the bottom of the cake, fold them in gently with a spatula and pour the batter into the dish. Bake for 45 minutes or until a toothpick inserted in the centre comes out clean. Meanwhile place all the syrup ingredients in a saucepan and bring to the boil while stirring then reduce the heat and simmer over a medium heat until slightly thickened. Allow to cool. As soon as the cake is done, remove it from the oven and pierce it all over with a toothpick. Drizzle the syrup over the top slowly to allow it to be absorbed. The golden rule is either to pour cold syrup over a warm cake or if the cake has cooled heat the syrup and pour over while warm.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: