

Black Walnut Cake

Ingredients

- 3 cups flour
- 2½ tsp baking powder
- 1 tsp sea salt
- 1 cup butter
- 2 cups sugar
- 1 cup milk
- 2 tsp of a good vanilla (how to [here](#))
- 1 cup chopped black walnuts, ¼-inch dice
- 4 eggs, well beaten

Preheat oven to 375°F. Grease and flour three 9-inch cake pans

Instructions

1. In a large bowl, sift together the flour, baking powder and salt; set aside.
2. In a large mixing bowl, cream the butter and sugar until it's light and fluffy. With the mixer on low, beat in the flour mixture; scrape bowl. Stir in the milk and vanilla; then add the nuts and eggs; mix well.
3. Scoop into the prepared cake pans; smooth tops. Bake in preheated oven until cake tests done, about 30 to 35 minutes. Frost with our cooked White Fudge Frosting.

Cooked White Fudge Frosting

- 3 cups white cane sugar
 - 1 cup whole milk
 - ½ cup butter (1 stick)
 - 1 tsp vanilla
 - ¾ cup chopped black walnuts (¼-inch dice)
1. In a saucepan, combine the sugar and milk; bring to a boil. Lower heat to a simmer; cover and cook for 5 minutes.
 2. Remove from heat; stir in the butter and vanilla; cool to room temperature. Beat (works better with a mixer but not necessary) until thickened. Spread on tops of layers; sprinkle with walnuts. This frosting does better when the nuts are not stirred into it.