Swiss Walnut Cake

When the walnuts are ripe, I bake Engadiner nut cake. It is the Swiss classic from the canton of Graubünden.

Dough **ingredients**

1.   300 g flour
2.   125 g sugar
3.   1 pinch of salt
4.   175 g butter, cold
5.   1 egg

INGREDIENTS Filling

1.   250 g sugar
2.   3 tbsp water
3.   300 g walnuts, chopped
4.   2 dl cream
5.   3 tbsp liquid honey
6.   lemon juice

Preparation

1.   **Grated dough:** Mix the flour, sugar and salt in a bowl. Add the butter and rub together by hand to form an even, crumbly mixture.

2.   Add the egg, mix quickly to form a soft dough, do not knead. Cover and chill for approx. 30 mins.

3.   Roll out half of the dough on a little flour to the size of the 26 cm tin base between 2 sheets of baking paper and place in the tin, prick the base with a fork.

4.   **Filling**: Bring the sugar and water to the boil in a wide pan without stirring. Reduce the heat and simmer, swirling the pan occasionally, until a light brown caramel forms.

5.   Remove the pan from the heat, mix in the chopped nuts. Add the cream and simmer over a low heat, stirring until the caramel has dissolved, simmer for approx. 10 mins. Stir in the honey and lemon juice, leave to cool.

Spread the filling over the pastry base. Roll out the second half of the pastry in the same way and place on top of the cake as a lid, pressing the sides down firmly with a fork

6. Bake for approx. 40 mins. in the lower half of an oven preheated to 200ºC. Take out, cool slightly, remove the sides of the tin, slide the cake onto a wire rack, leave to cool and enjoy.

▷ You can also freeze them wonderfully, which is why I always make several cakes. Simply cut into the desired pieces. I personally cut it into quarters because there are only 2 of us and vacuum-seal the pieces. It keeps for up to a year.

If you fancy it, simply take it out, let it defrost briefly and enjoy.