



# Whisky and Walnut Cakes

6 Portions



Average



up to 80 Min.



## For the Cakes

200 g Plain Flour (7 oz)  
2 Dr. Oetker Baking Powder Sachets x 2 (2 tsp)  
100 g Walnuts (3 ½ oz) ground  
175 g Caster Sugar (6 oz)  
Large Eggs x 2 beaten  
125 g Unsalted Butter (4 ½ oz) melted  
90 ml Whisky (6 tbsp)  
45 ml Whole Milk (3 tbsp)

## To Decorate

125 g Dr. Oetker Fine Cooks' 72% Extra Dark Chocolate (4 ½ oz)  
40 g Unsalted Butter (1 ½ oz)  
6 Portions Walnut halves

## 1 Whisky and Walnut Cakes

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Lightly grease 6 x mini loaf tins and arrange on a baking tray.

2 Sift flour and Baking Powder into a mixing bowl, and stir in the ground walnuts and 100g (3 ½ oz) sugar. Make a well in the centre. Gradually mix in the eggs, melted butter, 45ml (3tbsp) whisky and the milk until to form a well blended, thick batter.

3 Divide the mixture between the loaf tins, smooth the tops and bake in the oven for about 20 minutes, until risen, firm to the touch and lightly golden.

4 While the cakes are cooking, put the remaining sugar in a small saucepan with 45ml (3 tbsp) water. Heat gently, stirring until dissolved, then bring to the boil and cook for 3-4 minutes until slightly syrupy. Remove from the heat and stir in the remaining whisky.

5 Once the cakes are cooked, skewer each one a few times and spoon over the hot whisky syrup. Leave to cool completely in the tins.

6 To decorate, turn the cakes out of the tins and place on a wire rack over a board or plate. Break the Extra Dark Chocolate into a small, heavy bottomed saucepan. Add the butter and 15ml (1 tbsp) water. Heat very gently, stirring occasionally, until melted together and smooth. Remove from the heat and set aside for a few minutes until the mixture is of a thick, coating consistency.

7 Carefully spoon the Chocolate icing over the tops of the cakes allowing it to drip down the sides. Place a walnut half in the centre of each and leave to stand in a cool place for several minutes to allow the icing to set. Your cakes are now ready to serve and enjoy!

## Tips from the Test Kitchen

- This recipe makes 6 chunky, deep-filled mini loaf cakes, but if preferred, divide the mixture between 8 mini loaf tins and cook for slightly less time to make smaller cakes.
- For a firm chocolate icing, chill the cakes for 30 minutes before serving, however the chocolate icing will lose its shine if it gets too cold.



1 portion = 178g



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