

## Engadine Nut Cake

Cooking in Switzerland, p. 126

Half recipe serves easily 6

**NOTE:** In bold half recipe (be aware to take them encounter in the description!)

**ATTENTION:** to not preheat oven otherwise cake will be overcooked

*1¼ 2-½ Cup flour*

*3½ 7oz butter*

*½ 1 pinch salt*

**1 2 cups sugar**

**1 2 eggs**

**2 4oz walnut kernels,**

**2 4oz hazelnuts or almonds**

*½ 1-cup cream*

Butter for the pan



Photography: Henri T. de Hahn

1. Mix the flour, butter (cut into pieces),  $\frac{3}{4}$  cup sugar, salt and beaten eggs into a dough. Do not knead, or else it will become stiff. Set in a col place for at least 30 minutes
2. Melt the remaining sugar in a dry pan without stirring until caramelized and light brown in color (HdeH be careful that it does not become too dark and have a burnt like taste). Add the nuts. After a few minutes pour in the cream and let thicken slightly.
3. Roll the dough and line a greased spring-form (removable –rim pan) with  $\frac{2}{3}$  of it. Spread with the nut mixture. Fold back the edges of the dough. Make a top crust with the remaining dough and place over the filling. Moisten the edges and pinch them together. Prick the top several times with a fro **Place in a cold oven** and bake at 356F for 60-70 minutes. Be careful that the curst does not get too dark and if necessary protect it with a sheet of aluminum foil.
4. Serve with vanilla or chocolate ice-cream.

**NOTE:** You may enhance the cake by mixing 1 Tablespoon honey into the nut mixture while it is still in the pan.