



Greek chocolate walnut cake - Karidopita

20'
Hands on

60"
Hands off

60'
Cook Time

8-10
Portion(s)

2
Difficulty



Method

For the syrup

- Place a [saucepan](#) over medium to high heat.
- Add the sugar, water, lemon and cinnamon stick and bring to a boil.
- As soon as it begins to boil and the sugar melts, remove from heat and set it aside to cool completely.

For the walnut cake

- Preheat oven to 170* C (338* F) Fan.
- Beat the sugar and butter in a mixer for 2- 3 minutes on high speed, using the whisk attachment, until white and fluffy.
- Lower mixer's speed and add the eggs one at a time, waiting for each addition to become completely incorporated before adding the next.
- Scrape down the sides of the bowl with a spatula and continue beating.
- Lower mixer's speed again and gradually add the milk and vanilla extract.
- Beat a little longer and scrape down the sides of the bowl again.
- Beat for 1 minute longer. Remove mixing bowl from stand and set aside.
- In a separate bowl, combine the flour, cinnamon, cloves, nutmeg, baking powder, walnuts, chocolate, almonds and salt.
- Add the flour mixture to the mixers bowl and mix with a spatula until all of the ingredients are completely combined.
- Grease a round 22 cm [Bundt pan or cake pan](#) with a hole in the middle.
- Transfer mixture to pan and spread it nicely. Hit the pan so that the mixture spreads even better and settles in to the pan.
- Bake for 50-60 minutes.
- When ready, remove from oven and just as it is hot and steaming from the oven, immediately pour the cooled syrup over it.
- you can puncture with a knife the dessert in a few places so that the syrup can soak easily.
- Set it aside so that it can absorb all of the syrup and cool for 1 hour.

For the chocolate ganache

- In a bowl, add the pieces of chocolate and heavy cream.
- Cover bowl with plastic wrap and microwave for 1 ½ minutes at 800 watts.
- When ready, remove plastic wrap and mix well until completely incorporated.

To finish

- Place the cake pan over a [wire rack](#) or over a serving platter and turn out chocolate walnut cake.
- Pour the glaze over the cake so that it falls nicely all over.
- Decorate with walnuts and dust with some icing sugar.

Tip

Finely grind the walnuts if you don't like pieces of walnuts in the cake.

Ingredients

For the syrup

- 400 g granulated sugar
- 400 g water
- 1/2 lemon
- 1 stick(s) cinnamon

For the walnut cake

- 250 g butter, cut into cubes, at room temperature
- 300 g granulated sugar
- 4 eggs
- 120 g milk, 3,5% at room temperature
- 1 teaspoon(s) [vanilla extract](#)
- 360 g hard flour
- 1 teaspoon(s) cinnamon
- 1/2 teaspoon(s) cloves
- 1 pinch nutmeg
- 2 teaspoon(s) baking powder
- 150 g walnuts, roughly chopped
- 150 g chocolate couverture, roughly chopped
- 50 g almonds, toasted, roughly chopped
- 1/2 teaspoon(s) salt

For the chocolate ganache

- 200 g chocolate couverture, chopped into pieces
- 100 g heavy cream 35%

For the decoration

- 50 g walnuts
- icing sugar

Διατροφικός πίνακας

Nutrition information per portion

980 Calories (kcal)	53.0 Total Fat (g)	26.0 Saturated Fat (g)	107.0 Total Carbs (g)
49%	76%	130%	41%
82.0 Sugars (g)	14.0 Protein (g)	7.2 Fibre (g)	0.61 Sodium (g)
91%	28%	29%	10%