



# 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.

## Ingredients

### For syrup

- 400 g granulated sugar
- 400 g water
- ½ lemon
- 1 cinnamon stick

### For walnut cake

- 250 g butter, at room temperature
- 300 g granulated sugar
- 4 eggs
- 120 g milk 3.5% fat, at room temperature
- 1 teaspoon vanilla extract or 2 packets vanilla powder
- 360 g hard flour
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- pinch of ground nutmeg
- 2 teaspoons baking powder
- 150 g walnuts, roughly chopped
- 150 g dark chocolate couverture, roughly chopped
- 50 g toasted almonds, roughly chopped
- ½ teaspoon salt

### For chocolate ganache

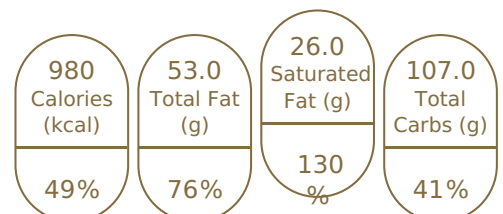
- 200 g dark chocolate couverture, chopped in to pieces
- 100 g heavy cream 35% fat

### For decoration

- 50 g walnuts
- icing sugar

## Διατροφικός πίνακας

### Nutrition information per portion



- 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!

82.0 Sugars (g)	14.0 Protein (g)	7.2 Fibre (g)	0.61 Sodium (g)
91%	28%	29%	10%