



# Greek walnut cake - Karidopita

20'  
Hands on

60''  
Hands off

50'  
Cook Time

10-12  
Portion(s)

2  
Difficulty



## Method

For the syrup

- In a [pot](#) add the sugar, the water, the cinnamon, and the lemon peels.
- Transfer over medium heat and let it come to a boil until the sugar melts.
- Remove and set aside to cool well.

For the walnut cake

- Preheat the oven to 170° C (340° F) set to fan.
- In a mixer's bowl add the butter, the sugar, the vanilla, and beat with the whisk attachment at high speed, for 3-4 minutes, until the mixture is fluffy.
- Add 2 tablespoons of the flour, the eggs one by one, and keep beating. Wait for each egg to be incorporated before adding the next.
- In a blender add the walnuts, the cloves, the cinnamon, and beat so that the walnuts have the desired size and consistency that you want in your cake.
- Transfer the walnuts to a bowl and add the flour, the baking powder, and the salt.
- In a mixer's bowl add the milk, the solid ingredients, and beat for 10 seconds.
- Butter and flour a [25x32 cm baking pan](#) and spread your mixture in it. Bake for 40-50 minutes.
- Remove and immediately pour the cold syrup over it, using a serving spoon.
- Allow 1 hour for the whole syrup to be absorbed, and serve with vanilla ice cream.

## Ingredients

For the syrup

- 800 g granulated sugar
- 800 g water
- 1 stick(s) cinnamon
- lemon peels, of 1 lemon

For the walnut pie

- 250 g butter, at room temperature
- 200 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 360 g hard flour
- 4 eggs, medium
- 200 g walnuts
- 1/2 teaspoon(s) cloves
- 1 tablespoon(s) cinnamon
- 1 tablespoon(s) baking powder
- 1 pinch salt
- 120 g milk
- butter, for the pan
- all-purpose flour, for the pan

## Διατροφικός πίνακας

Nutrition information per portion

783 Calories (kcal)	34.0 Total Fat (g)	15.0 Saturated Fat (g)	107.0 Total Carbs (g)
39%	49%	75%	41%
85.0 Sugars (g)	9.6 Protein (g)	2.6 Fibre (g)	0.34 Sodium (g)
94%	19%	10%	6%