



KARIDOPITA

Greek Walnut Spice Cake

Trefethen

**CAKE INGREDIENTS**

- 6 eggs
- 1 cups sugar
- 1 cup Trefethen extra virgin olive oil
- 1 cup whole milk
- 2 cups all-purpose flour
- 4 tsp baking powder
- 1 tsp baking soda
- 2 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp salt
- 1 1/2 cups walnuts, coarsely ground

SYRUP INGREDIENTS

- 1 cup honey
- 2 cups sugar
- 3 cups water
- 1 cinnamon stick
- peel of one orange

PROCEDURE

1. To make the cake, preheat oven to 350F and grease the bottom and sides of a 9 x 13-inch baking dish or large round pan. Beat eggs and 1 cup sugar together in a standing mixer, then add olive oil and milk, mixing until well incorporated
2. In another bowl, sift flour, baking powder, baking soda, ground cinnamon, ¼ tsp ground cloves, and salt. Slowly add them to the egg mixture while gently mixing just until incorporated and most of the batter is smooth. Do not over mix. Gently fold in the walnuts with a spatula and pour batter into the baking dish. Bake for about 45 minutes or until a toothpick inserted into the center of the cake comes out clean.
3. To prepare the honey syrup, combine honey, 2 cups sugar, water, cinnamon stick, 1/4 tsp cloves, and orange peel into a saucepan. Bring it to a boil while stirring, then reduce heat to medium for about 5 minutes until syrup thickens slightly. Turn off the heat and allow syrup to cool completely before removing cinnamon stick and orange peel.
4. When cake is cooked through, remove it from the oven. Poke 15-20 small holes into the top of the cake with a toothpick. Pour all of the cooled honey syrup over the cake slowly, allowing it to be absorbed. Cut into diamond shapes and serve. Sprinkle with extra ground walnuts, powdered sugar, and cinnamon on top. Enjoy