



Gluten Free



From our kitchen to yours.

Black Walnut Cake

EQUIPMENT NEEDED:

Medium mixing bowl, two 8" cake pans, rubber spatula, measuring cups, measuring spoons, electric mixer, sharp knife

INGREDIENTS:

For the Cake:

- 1 box of Bloomfield Farms® Cake Mix
- 1 stick (½ cup) butter, melted
- 3 large eggs (or egg substitute)
- 2 tsp. gluten free vanilla
- ¼ cup milk (or milk substitute)

For the Icing:

- 6 oz. cream cheese, softened
- 3 oz. butter, softened
- 2 cups powdered sugar
- 4 Tbsp. black walnut extract
- 2 cups walnuts, finely chopped

PROCEDURE:

For the Cake:

1. Pre-heat oven to 350° F.
2. Lightly coat pans with non-stick cooking spray.
3. Whisk together butter, milk, eggs and vanilla in a mixing bowl.
4. Slowly add entire package of Bloomfield Farms® Cake Mix to liquid mixture from Step 3 until a batter forms. *Do not over-mix.*
5. Pour equal amounts of batter in two 8 inch pans. Tap pans on counter repeatedly so batter is evenly distributed.
6. Bake on middle rack of oven for 23–25 minutes.
7. Let cakes cool completely before icing.

For the Black Walnut Icing:

1. In a medium bowl, combine cream cheese and butter with a hand mixer until light and fluffy.
2. Slowly add the powdered sugar until thoroughly combined.
3. Add black walnut extract and mix well.
4. Spread icing on cooled cakes. Garnish with chopped walnuts.