

Walnut Honey-glazed "*Baklava*" Cake

Ingredients for the cake:

1 cup all-purpose Flour
1 ½ tsp Baking Powder
¼ tsp Salt
½ - 1 tsp Cinnamon
1 tbsp grated Orange zest
¾ cup Butter, softened
1 cup Sugar
3 large Eggs
1 tbsp Vanilla
¼ cup Milk
1 ½ cups chopped Walnuts

Method:

Preheat the oven to 350 degrees F (second lowest rack position).
Butter a 9-inch square glass baking pan.

In a bowl, combine flour with baking powder, salt, cinnamon and orange zest; set aside.
In a large bowl, cream butter together with 1 cup sugar until fluffy (about 3-4 minutes, no sugar granules should remain).

Add in eggs and vanilla and beat well to combine.

Add in flour mixture alternately with milk, mixing until just combined. Stir in walnuts.
Transfer to prepared baking pan.

Bake for 40-45 minutes or until cake tests "done".
Cool for about 20 minutes, then slice into (diamond shaped) pieces.
Drizzle the honey glaze over the plated slices.

Ingredients for the Honey Glaze:

1 cup white Sugar
1 cup Honey
¾ cup Water
2 tsp Lemon juice

Method:

In a saucepan, combine honey, 1 cup sugar and water; bring to a boil, reduce heat and simmer for 5 minute, stirring with a wooden spoon.
Add in lemon juice and continue to boil for 2 minutes.
Drizzle over cake slices.