

# CHOCOLATE WALNUT TRUFFLE CAKE



## INGREDIENTS : CAKE

1/2 cup chopped pitted dates • 1/2 cup unsweetened cocoa  
• 1/2 cup boiling water • 1 teaspoon instant coffee granules  
• 1 (1-ounce) slice firm white bread • 1/2 cup California  
walnut halves, toasted and divided 1/3 cup all-purpose  
flour 1/4 teaspoon salt 2/3 cup granulated sugar, divided • 2  
tablespoons canola oil • 1 teaspoon vanilla extract • 1 large  
egg • 3 large egg whites

## INGREDIENTS : GLAZE

- 1/3 cup unsweetened cocoa • 1/4 cup semisweet chocolate  
chips • 1/4 cup boiling water • 1 tablespoon dark corn syrup  
• 1/2 teaspoon instant coffee granules • 1/2 teaspoon vanilla  
extract • 1 cup powdered sugar

## METHOD

- Preheat oven to 180°.
- Coat a 9-inch round cake pan with cooking spray, and line bottom of pan with wax paper. Coat the wax paper with butter.
- To prepare cake, combine dates, 1/2 cup cocoa, 1/2 cup boiling water, and 1 teaspoon coffee granules; let stand 20 minutes. Place bread in a food processor, and pulse 10 times or until coarse crumbs form to measure 1/2 cup. Place crumbs in a large bowl. Reserve 10 walnut halves for garnish. Lightly spoon the flour into a dry measuring cup, and level with a knife. Combine remaining walnuts, flour, and salt in food processor, and process until finely ground. Add to breadcrumbs.

Place date mixture, 1/3 cup granulated sugar, oil, 1 teaspoon vanilla, and egg in food processor, and process until smooth, scraping the sides of bowl once. Add date mixture to breadcrumb mixture, stirring well.

- Beat egg whites with a mixer at high speed until soft peaks form. Gradually add 1/3 cup granulated sugar, 1 tablespoon at a time, beating until stiff peaks form. Gently stir one-fourth of the egg white mixture into batter; gently fold in the remaining egg white mixture. Spread batter into prepared pan. Bake at 350° for 25 minutes or until cake springs back when lightly touched. Cool in pan for 10 minutes on a wire rack, and remove from pan. Remove the wax paper. Cool completely on wire rack.
- To prepare glaze, combine 1/3 cup cocoa and the next 4 ingredients (cocoa through 1 teaspoon coffee granules), stirring until smooth. Stir in 1/2 teaspoon vanilla. Cover and chill for 1 hour. Gradually add powdered sugar to the cocoa mixture, beating with a mixer at medium speed until smooth and thick.
- Place cake layer on a plate. Spread the glaze evenly over top and sides of cake. Arrange reserved walnut halves on top.



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# DELICIOUS DESSERT RECIPES



## CARAMEL AND WALNUT TARTE



### INGREDIENTS :

1/3 Cup butter, softened • 1/4 cup sugar • 1 egg yolk • 1 cup all-purpose flour • 2 cups coarsely chopped california walnuts • 2/3 Cup packed brown sugar • 1/4 Cup butter, cubed • 1/4 Cup dark corn syrup • 1/2 Cup heavy whipping cream, divided

### METHOD

- In a small bowl, cream butter and sugar until light and fluffy. Beat in egg yolk. Gradually add flour just until blended (mixture will be crumbly).
- Press onto the bottom and up the sides of an ungreased 3-in.
- Tart pan with removable bottom. Place pan on baking sheet. Bake at 180° for 12-14 minutes. Cool in the pan on a wire rack. Sprinkle nuts over crust.
- In a small heavy saucepan, combine sugar, butter, corn syrup and 2 tablespoons of cream. Boil and stir over medium heat for 1 minute longer. Pour over california walnuts. Return pan to baking sheet.
- Bake at 180° for 10-12 minutes or until bubbly. Cool on a wire rack. In a small bowl, beat remaining cream until stiff peaks form.

## COFFEE WALNUT MUFFINS



### INGREDIENTS :

2 cups all-purpose flour • 2/3 cup sugar • 1-1/2 teaspoons baking powder • 1 teaspoon salt • 1/4 teaspoon baking soda • 1 cup strong brewed coffee • 1 tablespoon instant espresso powder • 1/2 cup oil • 1 egg, lightly beaten • 1/2 cup chopped california walnuts • 1/4 cup raisins

### METHOD

- In a large bowl, combine the first five ingredients. Combine coffee and espresso powder; cool to room temperature.
- Stir in oil and egg. Add coffee mixture to dry ingredients; stir just until moistened. Fold in the california walnuts, raisins.
- Fill greased or paper-lined jumbo muffin cups three-fourths full. Combine sugar and cinnamon; sprinkle over the tops. Bake at 170° for 25-30 minutes or until a toothpick inserted in the center comes out clean.
- Cool for 5 minutes before removing from pan to a wire rack to cool completely.

## CHOCOLATE CHIP WALNUT COOKIES



### INGREDIENTS :

125g butter, softened • 100g (1/2 cup, firmly packed) brown sugar • 1 egg, at room temperature • 225g (1 1/2 cups) plain flour • 200g good-quality dark cooking chocolate, coarsely chopped • 150g (1 1/2 cups) california walnut halves, coarsely chopped

### METHOD

- Preheat oven to 180°c. Line 2 baking trays with non-stick baking paper.
- Use an electric beater to beat butter and sugar in a medium bowl until well combined. Add the egg and beat until combined. Sift the flour over the butter mixture and stir with a wooden spoon until well combined. Add the chocolate and california walnuts, and stir to combine.
- Use your hands to roll tablespoonsful of the cookie mixture into balls. Place the balls, 3cm apart, on prepared trays. Use a fork to flatten slightly. Bake in preheated oven, swapping the trays halfway through cooking, for 20 minutes or until light golden. Remove from oven and set aside to cool on the trays for 5 minutes. Transfer cookies to a wire rack to cool completely