



COREY SIEGEL

CINNAMON WALNUT CAKE

INGREDIENTS:

- 12 EA Egg Yolks
- 496 Gr Sour Cream
- 595 Gr Cake Flour
- 283 Gr Sugar
- 283 Gr Dark Brown Sugar
- 12 Gr Baking Powder
- 12 Gr Baking Soda
- 5 Gr Salt
- 510 Gr Soft Butter
- 100 Gr Cinnamon
- 100 Gr Walnuts Crushed

TOPPING:

- 235 Gr Sour Cream
- 880 Gr Confectioners Sugar
- 20 Gr Hemp Seeds
- 20 Gr Flax Seeds
- 20 Gr Chia Seeds
- 20 Gr Amaranth
- 20 Gr Toasted Pumpkin Seeds
- 20 Gr Crushed Walnuts

METHOD:

1. Using a whisk, combine the egg yolks and sour cream in a bowl.
2. Sift together the dry ingredients into a bowl.
3. Mix the softened butter into the dry ingredients followed by the sour cream and egg yolk mixture.
4. Mix to combine, folding in the crushed walnuts
5. Pour into oiled loaf pans and bake at 350F for about 30 minutes or until fully baked.
6. Remove from the oven and let the cake to rest for 30 minutes before spreading the topping.
7. For the topping, combine the sour cream and sugar in a bowl until smooth and smear over the cake.
8. Mix the remaining ingredients and sprinkle over the top over the top of the cake.