

Desley Lagos - Women's Ladies Auxiliary of St George

Karathopita Cake – Walnut Cake

Cake Ingredients

- 250g butter
- 1.5 cups sugar
- 1 cup milk
- 2 teaspoons cinnamon brandy
- 2 cups self raising flour
- 1 teaspoon bi carb soda in 1 tablespoon
- 5 eggs
- 1.5 cups chopped walnuts

Cake Method

1. Beat butter, sugar and cinnamon
2. Add eggs one at a time and beat well
3. Add flour and milk gradually
4. Add walnuts and soda with brandy
5. Bake 375 degrees for 45 minutes

Syrup

- 2 cups water
- 1 cup sugar
- Squeeze lemon juice

Boil all ingredients for 5 minutes.

Chocolate Icing

- 1 cup water
- 2 level teaspoons butter
- 2 tablespoons cocoa
- 2 tablespoons cornflour
- ½ cup sugar
- Vanilla essence



Method

1. Put all ingredients in a saucepan and mix well
2. Place on stove, stirring all the time until thicken
3. Pour hot syrup on cold cake
4. Pour chocolate whilst still hot over cake and sprinkle with extra chopped walnuts