

## **Black Walnut Cake**

½ lb. butter, softened

2 cups sugar

1 cup black walnut (chopped)

3 cups flour

2 tsp. baking powder

1 cup milk

5 eggs whites, stiffly beaten

1 cup Glazed Icing

Cream butter and sugar. Dredge the nuts in few spoonful of flour. Sift flour and powder. Add flour mixture with milk to creamed mixture. Add nuts, eggs and beat batter vigorously until ingredients are blended well. Pour into greases and floured pan. Bake at 325° for 45 - 60 minutes. Cool the cake in pan before turning onto an oven proof plate. Pour icing over cake. Place cake in preheated oven, 400° for few seconds to glaze icing.