



Easy Walnut Cake with Dulce de Leche Frosting



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Introduction

If you're looking for a delightful dessert that combines the rich flavors of walnuts with the creamy sweetness of dulce de leche, this easy walnut cake with dulce de leche frosting is a perfect choice. This recipe not only showcases the nutty flavor of walnuts but also provides a luscious frosting that takes the cake to another level. Whether it's a festive occasion or just a cozy treat at home, this cake is sure to impress.

Detailed Ingredients with measures

For the walnut cake:

- All-purpose flour: 1 ½ cups
- Baking powder: 1 teaspoon
- Baking soda: ½ teaspoon
- Salt: ¼ teaspoon
- Chopped walnuts: 1 cup
- Sugar: 1 cup
- Unsalted butter: ½ cup, softened
- Eggs: 2
- Milk: ½ cup
- Vanilla extract: 1 teaspoon

For the dulce de leche frosting:

- Unsalted butter: ½ cup, softened
- Powdered sugar: 2 cups
- Dulce de leche: 1 cup
- Vanilla extract: 1 teaspoon
- Salt: a pinch

Prep Time

The preparation time for this walnut cake is approximately 20 minutes. This includes measuring and mixing the ingredients, as well as preparing the cake pans.

Cook Time, Total Time, Yield

The cook time for this cake is around 30-35 minutes. Therefore, the total time from start to finish is approximately 55-60 minutes. This recipe yields one 9-inch round cake, perfect for serving 8-10 people. Enjoy this sweet treat with friends and family!



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 180°C (350°F).

Prepare the Pans

Grease and line two 6-inch round cake pans with parchment paper.

See also Fudgy Chocolate Brownies

Mix the Dry Ingredients

In a bowl, sift together all-purpose flour, baking powder, and salt. Set aside.

Prepare the Butter Mixture

In a large mixing bowl, beat unsalted butter and sugar together until light and fluffy.

Add Eggs and Walnuts

Incorporate eggs one at a time, mixing well after each addition. Fold in chopped walnuts.

Combine Dry and Wet Ingredients

Gradually add the dry ingredient mixture to the butter mixture, alternating with milk until fully combined.

Pour into Pans

Divide the batter evenly between the prepared cake pans.

Bake the Cakes

Bake in the preheated oven for about 25-30 minutes or until a toothpick inserted in the center comes out clean.

Cool the Cakes

Allow the cakes to cool in the pans for 10 minutes before transferring to a wire rack to cool completely.

Make the Dulce de Leche Frosting

In a bowl, beat together unsalted butter and dulce de leche until smooth and creamy.

Frost the Cakes

Once the cakes are completely cooled, spread a layer of frosting between the cakes and on the top and sides of the cake.

Decorate as Desired

You can decorate the cake with additional chopped walnuts or drizzle more dulce de leche on top.

Notes

Storage

Store the cake in an airtight container at room temperature for up to 3

days, or refrigerate for 5-7 days.

Variations

You can add chocolate chips or substitute other nuts as per your preference for added flavor.

Baking Time

Oven temperatures may vary, so keep an eye on the cakes and adjust baking time as necessary.

See also [Sausage Noodle Casserole](#)

Dulce de Leche

Store-bought dulce de leche can be used for convenience, or you can make your own if preferred.

Serving Suggestions

This cake pairs beautifully with a cup of coffee or tea for a delightful treat.



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Cook Techniques

Creaming

Creaming is the process of beating butter and sugar together until light and fluffy. This technique incorporates air into the mixture, resulting in a lighter texture for your cake.

Folding

Folding is a gentle mixing method used to combine ingredients without deflating the air bubbles. It is typically used when incorporating dry ingredients or whipped egg whites into a batter.

Baking

Baking involves cooking food by dry heat in an oven. The ideal temperature and time are crucial for ensuring that the cake rises properly and achieves the right texture.

Cooling

Cooling is essential after baking as it helps the cake to set and prevents it from becoming soggy. Allow the cake to cool in the pan for a short time before transferring it to a wire rack.

FAQ

How can I ensure my cake is fluffy?

To achieve a fluffy cake, make sure to cream the butter and sugar thoroughly, and avoid overmixing once you add the flour.

What can I substitute for walnuts?

You can substitute walnuts with other nuts like pecans or almonds, or omit them entirely for a nut-free version.

Can I use a different frosting?

Yes, you can use various types of frosting such as cream cheese frosting or chocolate ganache depending on your taste preference.

How should I store leftover cake?

Store leftover cake in an airtight container at room temperature for up to three days, or refrigerate for longer freshness.

See also [Upside Down Fig Cake](#)

Can I make the cake ahead of time?

Yes, you can bake the cake a day or two in advance and store it properly until you are ready to serve.



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Conclusion

Enjoying a slice of this easy walnut cake with dulce de leche frosting is truly a delightful experience. The rich flavors of walnuts combined with the sweet, creamy frosting create a perfect treat for any occasion. Whether you serve it at a gathering or enjoy it in the comfort of your home, this cake is sure to impress and satisfy your sweet cravings.

More recipes suggestions and combination

Chocolate Walnut Cake

Try combining the rich flavors of chocolate with walnuts for a decadent dessert. The addition of cocoa powder to the walnut cake batter can elevate the taste remarkably.

Banana Walnut Cake

Incorporate ripe bananas into your walnut cake mixture for a moist texture and a hint of natural sweetness that complements the walnuts perfectly.

Caramel Walnut Brownies

Transform your walnut cravings into fudgy brownies by adding caramel swirls. This combination brings a chewy texture and a deliciously complex flavor profile.

Cinnamon Walnut Muffins

Create delightful muffins by adding cinnamon to a walnut base. These muffins make for a perfect breakfast or snack option that pairs wonderfully with coffee.

Walnut and Cream Cheese Frosting

For a unique twist, try using cream cheese frosting instead of dulce de leche. The tanginess of cream cheese will balance the sweetness and enhance the nuttiness of the walnuts.



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