

Spiced Walnut Cake with Lemon Sorbet

– Bon Appétit, April 2004 p.116

Syrup:

4 cups water	8 whole cloves
2 cups sugar	2 large lemons

1. Mix water, sugar and cloves in large saucepan. Using vegetable peeler, remove peel from lemons in strips; add strips to saucepan. Stir over high heat until sugar dissolves and syrup comes to a boil. Reduce heat to medium; simmer until reduced to 3 cups (30 minutes). Strain into a small bowl. Chill until cold, at least 1 hour.

Cake:

3 cups all purpose flour	2 cups sugar
2 Tbsp baking powder	1 cup vegetable oil
$\frac{3}{4}$ tsp salt	8 large eggs
$\frac{1}{2}$ tsp ground cinnamon	1 cup whole milk
$\frac{1}{8}$ tsp ground cloves	1 $\frac{1}{2}$ cups coarsely chopped walnuts

2. Preheat oven to 325°F. Butter 15x10x2 inch glass baking dish.
3. Whisk flour, baking powder, salt, cinnamon, and cloves in bowl to blend.
4. Using electric mixer, beat sugar and oil in large bowl until blended and thick, about 3 minutes. Beat in eggs 1 at a time.
5. Beat in dry ingredients in 4 additions alternately with milk in 3 additions. Fold in walnuts.
6. Transfer batter to prepared dish bake until cake is golden and tester inserted into centre comes out clean, about 60-75 minutes.
7. While still hot, using skewer, poke holes all over top of cake. Pour cold syrup over hot cake, $\frac{1}{4}$ cupful at a time, allowing syrup to be absorbed before next addition. Cool cake.
8. Serve with a scoop of lemon sorbet, drizzle with honey, and garnish with fresh mint.

Yield: 20 servings