

Drunken Squirrel's Cake from KellyintheKitchen

INGREDIENTS

2/3 cup walnuts
about 2 tbsp plain breadcrumbs
3 eggs, room temperature
1/2 cup sugar
3 tbsp semi-sweet chocolate, chopped
2 tbsp warm honey
1/4 cup melted butter (melted just to easy pouring consistency, but not so melted that it becomes oily and separates)
1 tbsp Kahlua powdered sugar for serving

DIRECTIONS

Preheat oven to 350 F.

Heat a pan over medium and add the walnuts. Toast them until they're nutty and fragrant, careful not to burn them. Then blitz the walnuts and breadcrumbs in a food processor until powdery.

Separate eggs into two bowls. Don't use a plastic bowl for the yolks, as you'll need to whisk them over heat. Add the sugar to the yolks and place it over a saucepan of simmering water. Don't let the bottom of the bowl touch the water in the pan. Whisk over heat until the yolk mixture has tripled in size and is "thick, pale, and ribbony." Remove from heat.

Add nut mixture, chocolate, honey, butter, and Kahlua to yolks. Gently fold together.

Whisk egg whites until they form stiff peaks.

Add a spoonful of whites to the yolk mixture and gently combine, to loosen the yolk batter. Then fold in the rest of the whites.

Pour into a greased cake pan and bake for 30-35 minutes, until a toothpick inserted in the middle comes out clean. Cool completely and remove from pan. Sprinkle with powdered sugar and garnish with another walnut or two.