

Chestnut Cake

Courtesy our great friend and foodie Jenny Rogers.

Ingredients

100g unsalted butter, softened
200g caster sugar
5 egg yolks
4 egg yolks
400g fresh chestnuts, roasted, peeled and chopped into meal
150g almond meal
2 tbsp plain flour
1 tbsp lemon zest

Preheat oven to 180°C.

Grease, line and flour a 20cm cake tin.

Cream the butter and sugar, beat until light and fluffy.

In a separate bowl combine the chestnut meal, almond meal, flour and lemon zest.

Add some of the egg yolks to the creamed butter and sugar, mix well, fold in some of the flour mixture, and combine well. Alternate between the egg yolks and flour mixture until all of these ingredients are combined.

In a separate bowl whisk the egg whites until soft peaks form. Fold the egg whites into the cake mixture.

Pour the chestnut mixture into the cake tin over the back of a wooden spoon (*folds in more air*). Make sure the cake mixture is level in the tin.

Bake in the centre of the oven for 50 to 60 minutes.

Remove from oven, allow to cool for 15 minutes. Carefully remove the cake from the pan and cool on a wire rack.

Dust with icing sugar and serve with or without cream.

Enjoy!