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## Black Walnut Cake

*Very flavorful cake for those who love black walnuts*

I remember going up to Michigan to pick up black walnuts to dry and then remove the seed pod so that the nuts could be dried and shelled. It was messy work but worth it.

Quantity	Ingredients	Preparation Notes
1/4 Cup	Butter or Margarine	• Cream butter and sugar
2 Cups	Sugar	• Add eggs and vanilla
3	Eggs	• Add dry ingredients and milk a little at a time, alternating
1 Cup	Chopped black walnuts mixed with flour (1 - 2 Tablespoons)	• Divide into two greased and floured layer cake pans (8 or 9 in)
2 Cups	Flour	• Bake at 350 degrees for 30 to 35 minutes
1 Cup	Sweet Milk (regular milk)	
3 tsp	Baking powder	
1 tsp	Vanilla	
1/2 tsp	Salt	