



Valentina's Greek Walnut Cake (Karidopita)

Ingredients

Cake:

- 1/2 c vegetable oil
- 3/4 c sugar
- 2 eggs
- 1/2 c almond milk
- 1 tsp vanilla extract
- 2 tsp almond extract
- 2 tsp baking powder
- 1/4 tsp baking soda
- 3 tsp cinnamon
- 1 c flour
- 1/2 c chopped walnuts + a little extra for decorating
- 2 large pears, peeled, cored, and sliced.

Honey Syrup: (you can half this if you put pears on top of your cake!)

- 1/2 c honey
- 1/2 c water
- 3 Tbsp Lemon Juice
- zest of one lemon

Directions

To make the cake:

Mix all the wet ingredients in a mixing bowl. In a separate bowl, mix the dry ingredients. Stir wet ingredients into dry ingredients and stir just until incorporated.

Pour into 10" springform pan or baking cake pan. Lay pears across the top of cake. Bake at 350 for 30 minutes or until knife inserted into center comes out clean. Cool cake and pour honey syrup over the top and sprinkle with chopped nuts.

To make the honey syrup:

Add all syrup ingredients into a sauce pan. Bring syrup ingredients to a light boil and simmer for 5 minutes. Carefully pour over cooled cake and decorate with more nuts! Enjoy!