

## WALNUT CAKE WITH RUM CREAM

Source: Lee Bailey's Soup Meals

### INGREDIENTS:

1 1/2 C all-purpose flour	1 tsp baking powder
1/2 tsp salt	
1 1/2 C finely chopped or grated walnuts	
1/2 C (1 stick) unsalted butter, softened	
1 1/4 C + 2 TBS sugar	1/4 C rum mixed with 1/2 C water
4 egg whites	1 tsp powdered espresso (optional)
<b>Rum Cream:</b>	
1 pt heavy cream	2 tsp rums

### DIRECTIONS:

Preheat oven to 375° F. Grease 2 square 8" cake pans & cut wax paper to fit into bottoms of each. Grease paper & then lightly flour whole inside of both pans. In medium bowl, sift together flour, baking powder & salt - add walnuts & mix well - set aside.

In large bowl, cream butter + 1 1/2 C butter till light & fluffy (about 5 minutes) - add flour-walnut mixture in 4 parts, alternating with rum-water & beginning & ending with flour mixture. Mix well after each addition.

In another large bowl, beat egg whites till stiff - fold 1/3 of beaten egg whites into cake batter to lighten it - then fold in remaining egg whites. Pour into prepared pans & bake till toothpick comes out clean (about 25 minutes). When cakes are done, allow to cool in pans about 10 minutes - then run knife around edges & un-mold onto cooling rack - when cakes are completely cooled, remove wax paper from bottoms.

Whip the cream & stir in balance of the sugar & rum. Pile half the cream onto 1 layer - place other layer atop creamed first layer (hold in place with toothpicks, if needed) - pile balance of cream on top. Sprinkle with powdered espresso, if desired.

Serves 6-8