

Walnut Jam Cake

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/jam-cake-recipe-indian>

Ingredients:

- 1 1/4 cups walnuts 4 1/2 ounces or 130 grams, toasted, in a shallow baking pan at 350°F for 10 minutes and cooled
- 2/3 cup sugar
- 1 stick unsalted butter 4 ounces or 113 grams, cut into pieces
- 4 large eggs
- 1 teaspoon pure vanilla extract
- 1/2 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon fresh lemon juice optional
- 1/2 cup jam or preserves, apricot or raspberry are recommended; I used black currant
- 2/3 cup heavy cream chilled
- 1/4 cup sour cream
- 1 teaspoon sugar
- 1/2 teaspoon pure vanilla extract

Nutrition:

1. Calories: 1030 calories
2. Carbohydrate: 82 grams
3. Cholesterol: 345 milligrams
4. Fat: 74 grams
5. Fiber: 4 grams
6. Protein: 15 grams
7. SaturatedFat: 31 grams
8. Sodium: 480 milligrams
9. Sugar: 56 grams

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