

# KARYDOPITA

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## For the syrup

500 ml water  
300 g sugar  
5 ml freshly squeezed lemon juice  
1 slice lemon  
1 cinnamon stick

## For the cake:

350 g coarsely crushed walnuts  
6 large eggs  
1/2 tsp ground cloves optional  
5 ml ground cinnamon  
10 ml baking powder  
300 ml milk  
400 g granulated white sugar  
250 ml vegetable oil  
375 g all-purpose flour

## Instructions

**Step 1:** Prepare your syrup by combining all of the ingredients in a small saucepan. Bring to a boil and when the sugar has dissolved, reduce heat to medium. Allow to cook for approximately 5 minutes and then remove syrup from heat. Allow to cool. Note: this produces a cake that is not overly syrupy, however, if you do prefer a syrupy cake, please feel free to increase the quantities for the syrup above.  
(500 ml water, 300 g sugar, 5 ml freshly squeezed lemon juice, 1 slice lemon, 1 cinnamon stick)

**Step 2:** Preheat your oven to 180C.

**Step 3:** In a large bowl combine all of the cake ingredients. The order is not particularly important. Stir until very well combined with a rubber spatula or large plastic or wooden spoon. Mix very well until the entire batter is uniform.

**Step 4:** Grease your baking pan (we used a 25cm round cake pan) with vegetable oil, being sure to cover the bottom and sides.

**Step 5:** Pour in your batter. Spread it around so that it is evenly distributed. Bake in center of oven for approximately 50-60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

**Step 6:** When your cake is done, remove it from the oven and gently poke holes in it, using a skewer or a sharp knife. Pour the cooled syrup all over the cake, about 1/2 cup (125 ml) at a time. The syrup will be absorbed by the cake.

**Step 7:** Allow your cake to cool and serve it directly from your baking pan.

# THE COOKERY

by The Secret Jozi Chef