

Mixed Nuts Cake

INGREDIENTS:

- *All-purpose Flour – 1½ cup*
- *Baking Soda – ¼ teaspoon*
- *Baking Powder – 1¼ teaspoon*
- *Unsalted Butter - 125 grams (½ cup at room temperature)*
- *Caster Sugar – 1¼ cup (275 grams)*
- *Eggs – 3 (room temperature)*
- *Milk – ½ cup (room temperature)*
- *Lemon Rind – finely grated – 1 teaspoon*
- *Lemon Juice – 1 tablespoon*
- *Pistachios – finely chopped – 2 tablespoon*
- *Walnuts – finely chopped – 2 tablespoon*
- *Almonds – finely chopped – 2 tablespoon*



Nut Topping:

- *Pistachios – coarsely chopped – 2 tablespoon*
- *Walnuts – coarsely chopped – 2 tablespoon*
- *Almonds – coarsely chopped – 2 tablespoon*

DIRECTIONS:

- *Preheat the oven to 180° C for 10 minutes. Butter and line the baking pan with baking paper.*
- *Combine the coarsely chopped nuts for the topping in a bowl.*
- *Sift together flour, baking powder and baking soda and set aside.*
- *Combine butter, lemon rind and sugar by beating with a mixer until light and fluffy. Add eggs to this mixture one at a time, beating well between additions.*
- *Stir in the flour mixture and milk in two batches, starting and ending with flour. Stir in the lemon juice and finely chopped nuts.*
- *Spoon the cake mixture into the prepared baking pan. Level the surface with a wet spatula. Spread the nut topping on the leveled cake.*
- *Bake the cake for 30 - 40 minutes. If the top begins to brown faster, cover the cake loosely with aluminum foil. Bake until a toothpick inserted in the center comes out clean. Remove from oven and let the cake cool on a wire rack.*
- *Smaller cakes can be baked in 25 - 30 minutes. Cupcakes will be baked in 15-20 minutes.*