

Black Walnut Bundt Cake

1 1/2 cups plus 2 tablespoons Diamond Black Walnuts
1 1/2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup unsalted butter, at room temperature
1 1/2 cups granulated sugar
3 eggs
1 tablespoon vanilla extract
3/4 cup buttermilk
1 cup powdered sugar
1 1/2 teaspoons water

Preheat oven to 350°. Spread walnuts on a baking sheet or in a shallow pan. Bake, stirring once or twice, until lightly browned and fragrant, 10 to 12 minutes. Let cool slightly, then chop coarsely. Leave oven set at 350°. Butter bottom and sides of a 12-cup Bundt pan or a 10-inch diameter tube pan, or spray with vegetable oil spray. (If using a baking pan with a dark finish, reduce oven temperature to 325°.) In a small bowl, whisk together flour, baking powder, and salt. In a large bowl, beat butter and granulated sugar with an electric mixer on medium-high speed until light and fluffy, about 2 minutes. Add eggs, one at a time, beating well after each addition; beat in vanilla. With mixer on low speed, add flour mixture in 3 portions, alternating with buttermilk. Stir in 1 1/2 cups of the toasted walnuts. Scrape batter into pan, smoothing the top. Bake until a skewer or knife inserted into the center comes out clean, about 50 minutes. Transfer to a wire rack to cool completely in the pan. Invert onto a serving plate. In a medium bowl, combine powdered sugar and water; whisk until smooth. Drizzle mixture over cake and sprinkle with the remaining 2 tablespoons walnuts. Serves 8 to 10