

Buckwhheat cake with blackberries jam



🍴 For 22 cm diameter baking tin

Ingredients

125 g of flour "00"
100 g of buckwheat flour
100 g of ground walnuts
100 g of ground hazelnuts
4 eggs
125 g of butter
150 g of sugar
15 g of baking powder
200 ml of apple juice
1/2 teaspoon of vanilla extract powder
350 g of blackberries jam
icing sugar for finishing

Method

Mix sugar with butter softened at room temperature until the mixture becomes creamy. Add the egg yolks and continue beating then add the applesauce and vanilla. Apart from beat the egg whites until stiff. Mix flour with baking powder and walnuts and hazelnuts ground, add to the egg and sugar, stirring with a spatula and then add the egg whites and mix well, stirring with a movement from the bottom up. Pour the mixture into a well greased baking tin and bake in preheated oven at 180° C for 40-50 minutes or until it is dry (do the test with a toothpick). Remove from the oven and and leet cool on a grig, invert the cake on a serving plate, cut in half, stuff with blackberries jam, cover with the second disc and sprinkle with icing sugar before serving.