

Cinnamon & Pecan Cake

Ingrédients

- 120g of softened butter
- 75g of muscovado sugar
- 35g of granulated sugar
- 6g of ground cinnamon (to adjust according to your taste)
- 40g of maple syrup
- 3 eggs
- 200g of flour
- 6g of baking powder
- 70g of heavy cream
- 100g of pecans
- 250g of milk chocolate with 40% cocoa
- 45g of neutral oil like grape seed oil
- 50g of pecans finely chopped

Préparation

1. A good slice of cake at snack time, what could be better?
2. Especially if it's a cinnamon & pecan cake, nice and moist and flavorful!
3. Of course, the icing adds a bit of indulgence, but it is totally optional.
4. You can already enjoy the simple cake Equipment: Cake mold Whisk Ingredients: I used maple syrup and pecans from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
5. I used Jivara chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
6. Preparation time: 30 minutes + 1 hour of baking
For a 20cm cake: The cake: of softened butter of muscovado sugar of granulated sugar of ground cinnamon (to adjust according to your taste) of maple syrup 3 eggs of flour of baking powder of heavy cream of pecans Mix the butter with the sugars and cinnamon, then add the maple syrup.
7. Then add the eggs one by one, mixing after each addition.
8. Then incorporate the flour and baking powder, followed by the heavy cream.
9. Finish with the chopped pecans.
10. Pour the batter into the buttered and floured mold or lined with parchment paper, and bake in the preheated oven at 160°C for about 1 hour (a knife inserted into the cake should come out clean).
11. Wrap it in cling film to keep it moist, and let it cool completely before glazing.
12. The rock glaze: of milk chocolate with 40% cocoa of neutral oil like grape seed oil of pecans finely chopped Gently melt the chocolate, then add the neutral oil and chopped pecans.
13. Mix, then pour over the cake placed on a rack once completely cooled.
14. Let it set and enjoy!