

# Grandma`s Black Walnut Cake

Chris Boyette - Kenly, NC  
Treasure Classics - National LP Gas Association - 1985

**Yield: 16 to 20 servings**

*1 stick butter*  
*2 cups sugar*  
*4 eggs*  
*3 cups all-purpose flour*  
*1 teaspoon baking powder*  
*1 teaspoon vanilla*  
*1 cup milk*  
*2 cups black walnuts,*  
*chopped fine*

**Preparation Time: 30 minutes**

**Bake Time: 1 hour**

In a bowl, cream the butter, sugar and eggs together.

In a bowl, sift together the flour and baking powder.

In a bowl, combine the butter mixture, flour mixture, vanilla, milk, and black walnuts. Mix well.

Pour the mixture into a greased and floured tube pan.

Bake for about one hour in a 375 degree oven.

Remove from the pan when cool.

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Per Serving (excluding unknown items): 4891 Calories; 173g Fat (31.1% calories from fat); 133g Protein; 731g Carbohydrate; 23g Dietary Fiber; 881mg Cholesterol; 901mg Sodium. Exchanges: 21 Grain(Starch); 11 Lean Meat; 1 Non-Fat Milk; 27 Fat; 27 Other Carbohydrates.