

# AVOCADO-WALNUT TEA CAKE





## AVOCADO-WALNUT TEA CAKE

Preparation time: 10 minutes

Cooking time: 1 hour

Serves: 10

1 cup walnuts, toasted and chopped

½ cup packed dark brown sugar

1 teaspoon ground cinnamon

1 tsp ground nutmeg

½ tsp ground cloves

½ cup dark chocolate (70% cocoa),  
chopped

2 cups plain flour

1 Tbsp matcha tea powder

1½ teaspoon baking powder

1 teaspoon baking soda

1½ cup avocado puree

½ cup canola oil

1½ cups caster sugar

3 large eggs

2 teaspoons vanilla extract

½ cup almond milk

matcha icing sugar, to dust

**1 Preheat** oven to 180C. Combine the walnuts, brown sugar, spices and chocolate, then set aside.

**2 Sift** the flour, matcha tea powder, baking powder and baking soda into a bowl. Combine the avocado, oil, caster sugar, eggs, vanilla and milk in a second bowl and whisk until smooth.

**3 Whisk** the flour mixture into the egg mixture until smooth. Spoon half the batter into a buttered and floured Bundt tin, scatter the walnut mixture over, then finish with the remaining batter.

**4 Bake** for 55 minutes until a skewer can be inserted and removed cleanly. Cool for 5 minutes, then invert onto a wire rack.