

Black Walnut Stevetop Icing

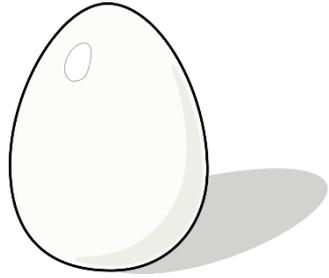
- 1 STICK SALTED BUTTER**
- 1/2 CUP PACKED BROWN SUGAR**
- 1/2 CUP GRANULATED SUGAR**
- 1 CUP EVAPORATED MILK**
- 1/4 CUP CRUSHED BLACK WALNUTS**
- 1 CUP POWDERED SUGAR**
- 1 TSP. VANILLA EXTRACT**

In a Saucepan, melt butter on a low heat. Add sugars (not powdered) and milk. Bring to a slow boil on medium/low. Do not rush sugar to melt. All granules must be melted before bringing to a full boil. (Cook on simmer for about 4 minutes) Once sugar melts turn up heat and bring to a full boil. (cover with a lid for the first minute so the sugar granules will not be left on the side of pan). Take off lid and using a clean dry spatula stir while boiling for 2 more minutes. Transfer to a stand mixer and beat on high while adding the extract, walnuts, and powdered sugar. Ice the cake immediately. Enjoy, & remember to chop or crush walnuts to bring out oils & flavor!

"My daddy loves black walnuts. He always wanted mama to buy black walnut ice-cream. He absolutely loved this icing on a cake and liked them in the cake layers too...Tammy!"

Yellow Cake Layers

1 STICK SALTED BUTTER (ROOM TEMP)
1/2 CUP SHORTENING
2 CUP GRANULATED SUGAR
3 EGGS
1/2 TSP. SALT
2 TSP. BAKING POWDER
1/2 TSP. BAKING SODA
2 1/2 CUPS ALL-PURPOSE FLOUR
1 1/2 CUPS BUTTERMILK
2 TSP. VANILLA FLAVORING



Preheat the oven to 325 degrees.

Use stand mixer and put in butter, shortening, and sugar and mix well. Now add eggs. Add salt, baking powder, and soda.

Start adding flour 1/2 cup at a time. Add 1 1/2 cups of flour then add milk. Finish adding flour. Add vanilla.

Pour into well-greased cake pans. If using round pans use 3 pans. If you only have two pans, reserve 1 cup of batter. (too much batter for 2 rounds)

Bake until set about 30-35 minutes. Watch close at end and take out when toothpick comes out clean.

- Can substitute buttermilk with ½ cup water and 1 cup evaporated milk.