**Cake with cinnamon and walnuts**

**Ingredients**

200 g. butter

200 g. sugar

4 eggs

340 g. flour

100 g. walnuts

5g. baking powder

zest of 1 orange

1 tsp cinnamon powder

60 ml orange juice

**Preparation**

Preheat oven to 170 ° C. In mixer, beat butter and sugar until fluffy and slowly add the eggs. Add flour, nuts, baking powder, orange zest and cinnamon and continue beating until they form a smooth mixture. At the end, add the juice and beat for a while yet.

Grease with butter and flour the cake form and fill with the mixture. Bake for about 45 minutes.