Nutter Butter Cakes
April Fool – no real butter is used and it's a" no bowl" recipe

8 ounces roasted unsalted deluxe mixed or favorite nuts
3 large eggs
1/4 cup confectioners' sugar
1/8 teaspoon fine salt
1-1/2 teaspoons vanilla extract
1 teaspoon grated orange zest
Glaze and Caramel Nuts
1-1/4 Tablespoon caramel topping, warm
5 Tablespoons confectioners' sugar
1-1/2 teaspoons warm water

- Preheat oven to 350 degrees F. Lightly grease four 4-inch round tart pans with removeable bottoms with non-stick baking spray.
- Set aside 1/4 cup mixed nuts for the topping. Place remaining nuts into a food processor. Process nuts until finely ground.
- Add eggs, confectioners' sugar, salt, vanilla extract, and orange zest to the food processor. Process until smooth; scrape down once.

- Pour batter evenly into prepared tart pans; place pans on a large baking or cookie sheet; bake in preheated 350-degree F. oven for about 18 to 20 minutes or lightly browned. Remove from the oven; let cool about 10 minutes on wire rack.
- When able to handle, remove cakes from pan rims and bottoms.

Prepare Glaze and Topping:
- In a small bowl, stir melted caramel topping with nuts to coat nuts; set aside.
- In another small bowl, stir confectioners' sugar slowly with warm water to form a thin glaze.
- Using about 1 teaspoon glaze thinly over each cake.
- Divide nuts into 4 portions; place one scoop of nuts in center of each cake. Add a few drizzle spots of caramel around the confectioners; glaze.

Yield: 4 (4-inch) individual cakes   Suggestion: Serve with ice cream.

Cook's Note: You can change the flavor of the cake from orange to lemon or even add a little spice to the batter.

About the Recipe: They are amazing little cakes that will reflect the type of nuts used. I added some orange flavor, but other flavors can be used. Theses mini cakes are tasty desserts to serve with ice cream or fruit. Also, they are so easy to make since they are combined in a food processor. You can call it a one-bowl wonder recipe.