

# Castagnaccio (Tuscan chestnut cake)

## Ingredients

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- 250 grams (2 3/16 cup) chestnut flour
- 1 1/2 cups water
- 3 Tablespoons (divided) extra-virgin olive oil
- 1 sprig fresh rosemary, soaked
- 1/4 cup pine nuts (optional)
- 1/4 cup walnuts, or 1/2 cup if not using pine nuts
- 3 Tablespoons raisins, soaked
- 1 teaspoon table salt

## Method

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Preheat oven to 375F (325 if using glass pan). Soak raisins and rosemary leaves in warm water for about 15 minutes then drain and squeeze water out of raisins.

Place chestnut flour in a bowl and add water gradually, stirring til no lumps. Add salt, 2 T extra-virgin olive oil (hold back 1 Tablespoon to oil the baking pan).

Oil a 9 inch pan with 1 Tablespoon extra-virgin olive oil or use parchment paper.

Pour into pan, garnish with nuts and soaked raisins and soaked rosemary leaves.

Bake 25-35 minutes until the surface is dried and starts to crack. When cooled to room temperature, slice and serve.

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## Notes

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Instead of raisins, try chopped dried black cherry, chopped dried fig, chopped apple, or chopped dates or a combination of any of these.

For that chocolate hit, add 2 Tablespoons unsweetened cocoa powder or 5 ounces

of melted dark chocolate.

Deliziosa!

Source: modified from <https://philosokitchen.com/castagnaccio-recipe-chestnut-cake/>  
(8 servings)