

Gâteau à la Crème de Marrons

(French Chestnut Cream Cake — Moist & Gently Sweet)

About the Cake

Chestnut cream (crème de marrons) is a beloved staple of rural France, originally a thrifty way to sweeten preserved chestnuts. This cake is naturally moist, needs no frosting, and tastes even better the next day — a perfect companion to coffee, tea, or a rainy afternoon.

INGREDIENTS (Serves 6–8)

Dry ingredients

- 1 cup (125 g) all-purpose flour
- 1 tsp baking powder
- Pinch of salt

Wet ingredients

- 3 large eggs, room temperature
- 7 tbsp (100 g) unsalted butter, melted and cooled
- 1 cup (250 g) crème de marrons (Clément Faugier brand is classic)
- 1 tsp vanilla extract
- 2 tbsp whole milk (optional but makes it extra moist)

Optional add-ins

- ½ cup chopped cooked chestnuts
 - A splash of rum or Armagnac (½–1 tbsp)
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INSTRUCTIONS

1. Prepare the oven & pan

- Preheat to 350°F (175°C).
 - Butter a loaf pan or small round cake pan.
 - Dust lightly with flour or line with parchment.
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2. Mix the dry ingredients

In a bowl, whisk together:

- Flour
- Baking powder
- Salt

Set aside.

3. Whisk the wet ingredients

In a larger bowl:

1. Beat the eggs lightly.
 2. Add the crème de marrons, melted butter, vanilla, and (optional) milk.
 3. Whisk until smooth — the batter will be thick and creamy.
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4. Combine

- Fold the dry ingredients gently into the chestnut mixture.
 - Do not overmix.
 - If using, fold in chopped chestnuts or a splash of rum.
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5. Bake

- Pour batter into the prepared pan.
- Bake 35–40 minutes, or until the top is golden and a toothpick comes out with a few moist crumbs (not dry).

👉 This cake should stay tender and moist, not cakey or fluffy.

6. Cool & serve

- Let cool 15 minutes in the pan, then transfer to a rack.
- Serve warm or at room temperature.

Best after resting

The flavor deepens after a few hours — or the next day.

SERVING IDEAS

- A dollop of whipped cream
 - A spoonful of mascarpone
 - A drizzle of melted dark chocolate
 - Fresh pears or roasted apples
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Wine Pairing

- A sweet Muscat de Beaumes-de-Venise
- A nutty Madeira
- A light Crémant d’Alsace or Crémant de Loire