

Walnuts cake

Ingredients

For dough layer:

250 g margarine

250 g wheat flour cake

200 g sugar

4 all eggs

250 g chopped walnuts

3 teaspoon of baking powder

1 vanilla sugar (16 g)

40 ml Amaretto liquor



For icing:

2 package of milk chocolate (2x 100 g)

5 table spoons of milk

Steps:

1. Margarine mixed until it will be fluffy mass. Next add the sugar and vanilla sugar and still mixed.
2. When the mass will be lighter add eggs (one by one) and mixed all the time.
3. Now add finely chopped walnuts and mixed the mass very well.
4. Mixed baking powder with sifted flour and add them to the mass. Mixed until the mass will be smooth.
5. Pour the Amaretto liquor at the end. And mixed all a while.
6. Cover keksówka mold (12x 30 cm) with baking paper or grease it with margarine and sprinkle with breadcrumbs. Pour the mass to the mold and put it to the oven (heated to the

180°C, using the top and down heater) and bake it about 60 min. If you stick the stick into the cake and it will be dry that means the cake is baked.

7. Then take off the cake from oven, wait for a little cool down the cake. Next take off the cake from the mold and take off the baking paper from the cake (if we use it).

When the cake will completely cool down prepare the icing.

8. Dissolve the chocolate with milk into water bath. And pour hot icing on the top of cake. Next put the cake to the fridge where the icing will freeze.
9. Next we can only eat the cake.

Bon appetit!

The recipe is derived from Magia Kuchni webp

<http://magiakuchni.eu>