Cocoa Cake with White Chocolate Glaze

czas przygotowania: **60 min**

poziom trudności: **łatwy**



A wonderfully moist cocoa cake with a rich chocolate flavour, topped with a smooth, creamy white chocolate glaze and colourful sugar sprinkles. Made with Gellwe Extra Dark Cocoa Powder, this easy-to-prepare loaf cake combines an intense cocoa taste with the delicate sweetness of white chocolate. Perfect for an afternoon treat, family gatherings or any occasion that calls for a little indulgence.

Składniki

For the cocoa cake:

- Plain flour – 180 g
- Gellwe Extra Dark Cocoa Powder – 35 g
- Gellwe Baking Powder – 1 tsp
- Large eggs – 2
- Natural yoghurt – 120 g
- Warm milk – 80 ml
- Rapeseed oil – 120 ml
- Cane sugar – 170 g

For the white chocolate glaze:

- White chocolate – 100 g
- Whipping cream (30% fat) – 80 ml
- Colourful sugar sprinkles – for decoration

Sposób przygotowania