# Gingerbread Cake with Apples and Walnut Cream

czas przygotowania: **120 min**

poziom trudności: **trudny**



A deliciously moist gingerbread cake with juicy apples, a rich walnut cream filling and a sweet plum jam topping. Made with Gellwe Gingerbread Cake Mix and Gellwe Vanilla Sugar, this aromatic cake combines warming spices, crunchy walnuts and fruity flavours. Perfect for Christmas celebrations, family gatherings and special occasions.

## Składniki

For the gingerbread cake:

- Gellwe Gingerbread Cake Mix – 1 pack
- Large eggs – 3
- Butter – 100 g
- Milk – 100 ml
- Apples – 500 g
- Sugar – 2 tbsp

For the walnut cream and topping:

- Walnuts – 300 g
- Milk – 250 ml
- Gellwe Vanilla Sugar – 1 sachet (15 g)
- Icing sugar – 100 g
- Vodka or rum – 80 ml
- Plum jam – 300 g

## Sposób przygotowania