# Lemon Marble Bundt Cake with White Chocolate Glaze

czas przygotowania: **60 min**

poziom trudności: **średni**



A delicious lemon marble Bundt cake combining delicate vanilla and chocolate sponge with sweet pieces of candied orange peel. Made with Gellwe Lemon Cake Mix, this beautifully marbled cake is finished with a smooth white chocolate glaze and decorated with chocolate eggs. Perfect for Easter celebrations, family gatherings and afternoon tea.

## Składniki

For the cake:

- Gellwe Lemon Cake Mix – 1 pack
- Butter or margarine – 100 g
- Large eggs – 4
- Milk – 100 ml
- Candied orange peel – 50 g

For the white chocolate glaze:

- White chocolate – 100 g
- Butter – 40 g

For decoration:

- Chocolate eggs – as desired
- Orange peel – 50 g

## Sposób przygotowania