Lemon Yeast Cake with Raisins and Walnuts

czas przygotowania: **60 min**

poziom trudności: **trudny**



A deliciously rich lemon yeast cake packed with sweet raisins, crunchy walnuts and candied orange peel. Made with Gellwe Lemon Flavour Kisiel Mix, this traditional-style cake combines a soft, buttery texture with refreshing citrus notes. Perfect for afternoon tea, festive celebrations or enjoying with a cup of coffee.

Składniki

- Plain flour – 200 g
- Large eggs – 5
- Butter – 1 block
- Icing sugar – 200 g
- Fresh yeast – 20 g
- Milk – 5 tbsp
- Gellwe Lemon Flavour Kisiel Mix – 1 pack
- Raisins – 200 g
- Shelled walnuts – 50 g
- Candied orange peel – 50 g

Sposób przygotowania