Polish Chocolate Cake with Walnuts and Raisins

czas przygotowania: **75 min**

poziom trudności: **trudny**



A traditional Polish chocolate cake, known as Murzynek, with a rich cocoa flavour, crunchy walnuts and sweet raisins. Made with Gellwe Extra Dark Cocoa Powder and Gellwe Almond Flavouring, this soft, moist cake is finished with a smooth homemade chocolate glaze. Perfect for afternoon tea, family gatherings or enjoying with a cup of coffee.

Składniki

For the chocolate cake:

- Plain flour – 2 cups
- Sugar – 2 cups
- Margarine – 1 block
- Eggs – 4
- Water – 1 cup
- Gellwe Baking Powder – 2 tsp
- Gellwe Extra Dark Cocoa Powder – 4 tbsp
- Gellwe Almond Flavouring – 1 vial
- Shelled walnuts – 100 g
- Raisins – 100 g

Sposób przygotowania