Traditional Polish Almond Sponge Cake (Ćwibak)

czas przygotowania: **60 min**

poziom trudności: **średni**



A traditional Polish cake with a soft, light texture and a delicate almond flavour. Made with simple ingredients and Gellwe Almond Flavouring, this classic homemade bake is finished with a dusting of icing sugar. Delicious on its own or served with fruit in syrup, it's perfect for afternoon tea, family gatherings and special occasions.

Składniki

For the cake:

- Large eggs – 6
- Plain flour – 2 cups
- Margarine – 250 g
- Icing sugar – 1 cup
- Gellwe Baking Powder – 1 tsp
- Gellwe Almond Flavouring – 1 vial

Sposób przygotowania