Traditional Polish Gingerbread Cake with Plum Jam

czas przygotowania: **80 min**

poziom trudności: **trudny**



A traditional Polish gingerbread cake with a rich honey flavour, aromatic spices and a delicious plum jam filling. Made with Gellwe Gingerbread Spice Mix, dark beer and a touch of yeast, this soft, fragrant cake is finished with a smooth chocolate glaze. Perfect for Christmas celebrations, festive gatherings or enjoying with a cup of tea or coffee.

Składniki

For the gingerbread cake:

- Plain flour – 600 g
- Honey – 200 g
- Dark beer – 1 cup
- Egg yolks – 6
- Gellwe Gingerbread Spice Mix – 1 sachet (40 g)
- Soya bean oil – 3 tbsp
- Gellwe Baking Soda – 1 tsp
- Yeast – 30 g
- Salt – a pinch

For the filling and topping:

- Plum jam – 150 g
- Chocolate glaze – 1 pack

Sposób przygotowania