Traditional Polish Sand Cake (Babka Piaskowa)

czas przygotowania: 130 min

poziom trudności: średni



A traditional Polish sand cake with a delicate, light and crumbly texture and a subtle hint of lemon. Made with Gellwe Baking Powder and Gellwe Lemon Flavouring, this classic homemade cake is wonderfully buttery and soft. Perfect for Easter celebrations, family gatherings or enjoying with a cup of tea or coffee.

Składniki

For the cake:

- Coarse wheat flour (krupczatka) – 2 cups
- Margarine – 250 g
- Large eggs – 5
- Gellwe Icing Sugar – 1 cup
- Milk – 7 tbsp
- Gellwe Baking Powder – 1 sachet (15 g)
- Gellwe Lemon Flavouring – 1 vial

Sposób przygotowania