Two-Tone Bundt Cake with Orange Icing

czas przygotowania: **60 min**

poziom trudności: **trudny**



A beautifully marbled Bundt cake combining a light, delicate vanilla sponge with a rich cocoa layer. Flavoured with a hint of lemon and finished with a smooth, sweet orange icing, this elegant cake offers a delicious balance of citrus freshness and chocolatey notes. Perfect for afternoon tea, family gatherings and special occasions.

Składniki

For the cake:

- Eggs – 5
- Sugar – 115 g
- Plain flour (type 450) – 150 g
- Potato starch – 45 g
- Gellwe Vanilla Sugar – 2 tsp
- Gellwe Baking Powder – 2 tsp
- Gellwe Lemon Flavouring – a few drops
- Gellwe Extra Dark Cocoa Powder – 1 tbsp

For the orange icing:

- Egg whites – from 2 eggs
- Icing sugar – 120 g
- Orange juice – from ¼ orange
- Gellwe Lemon Flavouring – a few drops

Sposób przygotowania