Walnut and Peach Gingerbread Layer Cake

czas przygotowania: **70 min**

poziom trudności: **średni**



A deliciously rich gingerbread layer cake combining soft, aromatic sponge layers with a refreshing lemon filling and a sweet, crunchy walnut topping. Made with Gellwe Gingerbread Cake Mix and Lemon Flavour Kisiel Mix, this homemade cake brings together warm gingerbread spices, tangy citrus notes and the delicate sweetness of honey. Perfect for Christmas celebrations, festive gatherings and afternoon tea.

Składniki

For the gingerbread cake:

Gellwe Gingerbread Cake Mix – 1 pack

For the lemon filling:

- Gellwe Lemon Flavour Kisiel Mix – 1 pack

For the walnut and honey topping:

- Shelled walnuts – 250 g
- Margarine – 125 g
- Multifloral honey – 60 g
- Sugar – 150 g

Sposób przygotowania