Walnut Loaf Cake with Raisins

czas przygotowania: **70 min**

poziom trudności: **średni**



A delicious homemade walnut loaf cake with a soft, buttery texture, crunchy walnuts and sweet raisins. Made with Gellwe Baking Powder, this classic cake is wonderfully simple to prepare and full of rich, nutty flavour. Enjoy it plain or decorate it with chocolate glaze and extra walnuts for an indulgent finishing touch. Perfect for afternoon tea, family gatherings or enjoying with a cup of coffee.

Składniki

For the walnut cake:

- Plain flour – 80 g
- Margarine – 200 g
- Large eggs – 4
- Sugar – 200 g
- Shelled walnuts – 100 g
- Raisins – 50 g
- Gellwe Baking Powder – 1 sachet (15 g)

Sposób przygotowania