Watermelon Layer Cake with Spinach Sponge

czas przygotowania: **70 min**

poziom trudności: **trudny**



A colourful layered cake combining a soft, naturally green spinach sponge with delicate whipped cream and a refreshing watermelon jelly filling. Made with Gellwe Raspberry Flavour Jelly, this eye-catching dessert brings together creamy sweetness and juicy watermelon flavour. Perfect for summer celebrations, birthdays and special occasions.

Składniki

For the spinach sponge:

- Frozen spinach – 300 g
- Plain flour – 300 g
- Gellwe Baking Powder – 1 tsp
- Gellwe Vanilla Sugar – 1 tsp
- Sugar – 150 g
- Large eggs – 3
- Vegetable oil – 200 ml

For the whipped cream filling:

- Whipping cream (36% fat) – 500 g
- Icing sugar – 2 tbsp
- Gellwe Food Gelatine – 10 g
- Milk – 60 ml

For the watermelon filling:

- Gellwe Raspberry Flavour Jelly – 3 packs
- Watermelon – 1 kg

Sposób przygotowania