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Recipe:
Walnut pastry with chocolate



Ingridients:
230 g white flour
1 x baking powder
6 x eggs
2 x handfuls of walnut kernels
1 x handful of raisins
1/2 x chocolate bars
100 g brown sugar
150 g butter
2 x spoons of rum
1/2 x bags of lemon peel
1 x spoon of milk
1/2 x cup of cream

Difficulty:

General description and procedure:

- Cut half a bar of chocolate into small pieces, and also chop the walnut kernels into the smallest possible pieces.
- Separate the eggs into whites and yolks.
- Add brown sugar, butter and cream to the egg yolks and mix until foamy.
- Then add flour, baking powder, lemon peel, rum, milk and mix again.
- Then stir in the raisins, chocolate and walnuts.

- We beat the egg whites and then slowly mix it into the other ingredients.
- Grease the baking pan or use baking paper.
- Distribute the mass evenly on the baking sheet.
- Bake the cake in a preheated oven at 175 °C for about 1 hour and 20 minutes. Check if the dough sticks to the knife.
- Once the cake has cooled, you can sprinkle it with powdered sugar or pour melted chocolate over it.