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### Recipe:

Walnut pastry with chocolate

### Ingredients:

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.