

# WALNUT CAKE

For dough you need these ingredients:

- 60 dag of flour,
- 3 dag of yeast,
- 2 dl of milk,
- 14 dag of sugar,
- 14 dag of butter,
- 4 egg yolks,
- 1 vanilla sugar and a little of grated lemon peel.

For filling you need these:

- 40 dag of walnuts,
- 2 dl of milk (even better is sweet cream),
- 25 dag of sugar,
- 2 spoons of rum and 2-3 egg whites.

Method:

1. Prepare sour-dough, mix yeast with a teaspoon of sugar, a spoon of flour and a few table-spoons of milk and let it rise. If you use yeast powder, one packet is sufficient (normally writes 50 to 70 g flour), and you pour it into flour.

2. Prepare the filling; walnuts and sugar pour with whipped cream (if you want you can boil it, but not necessarily), where you add rum.

In the end gradually add egg-whites - until the filling is not appropriate, spreadable should not be too thin.

3. We prepare dough; put all the ingredients in a bowl and mix like biscuit dough, do not forget to add leaven. If you use a circular model, dough doesn't need to be divided into two parts. Roll it, coat the filling and sprinkle with the lemon peel. Roll and put it in a greased baking tray. Cover and leave it to rise, preferably overnight, otherwise at least 6 hours.

4. Heat the oven at 180 degrees Celsius for one hour to an hour and a half, depending on a model. The Baked cake leave for a while in the baking tray, then turn it into fabric and cover it. Cool it and sprinkle with powder sugar.

Enjoy it!

