



BOSCH
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Old Fashion Walnut Butter Cake with Golden Orange Raisin jam

Overview:

Difficulty: Medium

Servings: 1-2

Preparation Time: 10 mins

Cooking Time: 40 mins

Ingredients

- 100g of unsalted butter
- 80g of sugar
- 2 eggs
- 1 teaspoon of vanilla essence
- 120g of plain flour
- 1 teaspoon of baking powder
- 50g of walnuts

Methods

1. Cream butter and sugar together in a Bosch kitchen machine at speed 2, increasing to 5 when butter is softened. Beat until butter is pale yellow.
2. Gradually add in each egg and vanilla essence. Combine flour and baking powder together and sieve. Fold into egg and butter mixture. Add walnuts and mix well.
3. Preheat oven to 180°C. Transfer batter to greased baking tins and bake for 35 to 40 minutes. Check that inserted skewer comes out clean.
4. Cool and slice cake to serve.

Product Used

Sold to millions – tested by millions

Whatever your needs, Bosch offers the right kitchen machine to give you perfect results when preparing meals.

