A photograph of a decorated Christmas tree. The tree is dark green and covered in various ornaments, including gold, blue, and red spheres, a silver heart-shaped ornament, and yellow star-shaped ornaments. Long, flowing ribbons in red, yellow, blue, and orange are draped around the tree. The tree is positioned in front of a window with a view of a city building. The lighting is bright, suggesting a sunny day.

WE WISH YOU
LOTS OF LOVE, SUN AND CAKES


HAPPY 2024!

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Egg white cake





This is a great cake for using up extra egg whites you might have in your fridge. Also great for using up all the dried fruit and nuts at the bottom of bags in your kitchen cupboards - instead of, or in addition to walnuts and raisins, you can use any combination of dried fruit and nuts, even chocolate pieces, no need to be precise with quantities, I like lots. Perfect with a cup of tea or coffee and keeps well if covered. You can also adjust the quantities to the number of egg whites you have (I have put quantities in brackets for 4 egg whites, don't forget to also adjust baking time) - you will have less tall cake, like in the photo, but still yummy!

7 (4) egg whites
170g (100g) sugar
140g (85g) cake flour
70g (40g) butter, melted
juice and zest of one (half a) lemon
70g (40g) walnuts, roughly chopped
70g (40g) raisins

1. Beat the egg whites, add the sugar and beat a bit more.
 2. Add flour, melted butter, lemon juice and zest, gently fold everything in.
 3. Line the regular loaf tin with parchment paper, add the cake mixture and level the top as best as you can.
 4. Bake the cake at 185 degrees Celsius until the wooden toothpick comes out clean, probably around 40 min, but start testing from about 30 min, let cool, cut into slices with serrated knife and serve!
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THANK YOU
FOR STAYING
AT PRUGA!