Delicate Polish Cream Slice with Cherry Jam

czas przygotowania: **45 min**

poziom trudności: **trudny**



A deliciously delicate take on the traditional Polish cream slice, featuring layers of light sponge cake, smooth vanilla custard cream and fluffy whipped cream. A generous layer of cherry jam adds a fruity contrast to the rich, creamy filling, while a light lemon soaking syrup keeps the sponge beautifully moist. Finished with a dusting of icing sugar, this elegant dessert is perfect for family celebrations, special occasions or afternoon tea.

Składniki

For the cake:

- Large eggs – 4
- Gellwe Wadowice Cream Slice Cake Mix – 1 pack
- Milk – 750 ml
- Butter – 200 g

For the soaking syrup:

- Boiled water (cooled) – 125 ml
- Sugar – 1 tsp
- Lemon juice – 1 tbsp

For the filling and decoration:

- Whipping cream (30% fat) – 500 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 2 sachets
- Icing sugar – 1 tbsp
- Cherry jam – 1 jar

Sposób przygotowania