Polish Apple Meringue Cake

czas przygotowania: **60 min**

poziom trudności: **trudny**



A delicious traditional Polish apple cake with a buttery shortcrust pastry base, a generous layer of sweet apple purée and a light, fluffy meringue topping. Finished with a golden, crumbly pastry layer, this comforting homemade dessert combines tender apples with delicate sweetness and a wonderfully crisp texture. Perfect for afternoon tea, family gatherings or special occasions.

Składniki

For the pastry:

- Plain flour – 450 g
- Gellwe Baking Powder + Vanilla Sugar – 1 pack
- Egg yolks – 5
- Butter or margarine – 250 g
- Sugar – ½ cup

For the apple filling:

- Sweetened apple purée – 1.5 litres
- Gellwe Lemon Flavour Kisiel Mix – 1 pack

For the meringue:

- Egg whites – 5
- Sugar – 1½ cups
- Gellwe Cream Flavour Pudding Mix – 1 pack

Sposób przygotowania