Polish Blackcurrant Meringue Crumble Cake (Pleśniak)

czas przygotowania: **60 min**

poziom trudności: **trudny**



A traditional Polish layered cake combining buttery shortcrust pastry, tangy blackcurrant jam, a rich cocoa crumble and a light, fluffy meringue. Finished with a golden layer of grated pastry, this delicious homemade bake offers a wonderful contrast of sweet, fruity and chocolatey flavours. Add fresh redcurrants for an extra burst of freshness. Perfect for afternoon tea, family gatherings or a comforting autumn treat.

Składniki

For the shortcrust pastry:

- Plain flour – 400 g
- Butter or margarine – 200 g
- Egg yolks – 5
- Sour cream – 1 tbsp
- Gellwe Baking Powder – 1½ tsp
- Gellwe Vanilla Sugar (30 g) – 1 pack

For the meringue layer:

- Egg whites – 5
- Sugar – 250 g
- Potato starch – 1 tbsp

For the filling:

- Blackcurrant jam or plum preserve – 1 small jar
- Fresh redcurrants (optional) – 150 g

Sposób przygotowania