Polish Cream Puff Cake (Karpatka) with Blackcurrant Jam

czas przygotowania: **75 min**

poziom trudności: **trudny**



A delicious twist on the traditional Polish Karpatka cake, featuring two layers of light, golden choux pastry filled with a rich, velvety vanilla custard cream. A layer of tangy blackcurrant jam adds a fruity contrast to the sweetness of the filling, while a delicate dusting of icing sugar completes this elegant dessert. Perfect for family celebrations, special occasions or an indulgent afternoon treat.

Składniki

For the choux pastry:

- Plain flour – 1 cup
- Butter – 125 g
- Water – 1 cup
- Eggs – 5
- Gellwe Baking Powder – 1 tsp

For the vanilla custard cream:

- Milk – 500 ml
- Sugar – 3–4 tbsp
- Gellwe Vanilla Sugar – 1½ tsp
- Egg yolks – 3
- Potato starch – 2 tbsp
- Plain flour – 120 g
- Butter (softened) – 100 g

For the filling and decoration:

- Blackcurrant jam – to taste
- Icing sugar – for dusting

Sposób przygotowania