Polish Easter Mazurek with Chocolate and Dried Fruit

czas przygotowania: **30 min**

poziom trudności: **średni**



A traditional Polish Easter mazurek featuring a buttery shortcrust pastry base topped with a rich chocolate filling, dried fruit and crunchy almonds. Made with Gellwe Chocolate Flavour Pudding Mix and Gellwe Vanilla Sugar, this festive cake combines sweet figs, dates and raisins with a delicate hint of lemon. A delicious addition to your Easter table.

Składniki

For the shortcrust pastry:

- Plain flour – 200 g
- Butter – 100 g
- Egg – 1

For the chocolate and dried fruit topping:

- Egg whites – 3
- Lemon juice – from 1 lemon
- Icing sugar – 200 g
- Gellwe Vanilla Sugar – 1 sachet
- Gellwe Chocolate Flavour Pudding Mix – 3 packs
- Figs and dates – 200 g
- Raisins – 200 g
- Almonds – 200 g

Sposób przygotowania