Polish Easter Sponge Cake (Mazurek) with Chocolate Glaze

czas przygotowania: **60 min**

poziom trudności: **trudny**



A delicious twist on the traditional Polish Easter mazurek, featuring two layers of light, fluffy sponge cake sandwiched together with sweet fruit preserve. Finished with a rich dark chocolate glaze, juicy pomegranate seeds and crunchy chopped almonds, this elegant cake is a beautiful addition to your Easter table. A delightful combination of delicate sponge, fruity sweetness and indulgent chocolate.

Składniki

For the sponge cake:

- Large eggs – 4
- Sugar – 1 cup
- Plain flour – 1 cup
- Gellwe Baking Powder – 1 tsp
- Water – 2 tbsp

For the filling:

- Firm fruit preserve – as desired

For the chocolate glaze and decoration:

- Dark chocolate – 100 g
- Double cream (30% fat) – 150 ml
- Butter – 20 g
- Double cream (30% fat) – 1 tsp
- Pomegranate seeds – for decoration
- Chopped almonds – for decoration

Sposób przygotowania