Polish Karpatka Cream Cake with Caramel and Dried Fruit

czas przygotowania: **35 min**

poziom trudności: **średni**



A delicious twist on traditional Polish Karpatka cream cake, featuring two layers of light, golden choux pastry filled with smooth vanilla custard cream, rich caramel and a crunchy mix of dried fruit and nuts. Made with Gellwe Karpatka Cake Mix and Gellwe Karpatka Cream Mix, this indulgent dessert is perfect for family gatherings, celebrations and afternoon tea.

Składniki

For the choux pastry:

- Large eggs – 4
- Butter – 125 g
- Water – 250 ml
- Gellwe Karpatka Cake Mix – 1 sachet

For the custard cream:

- Milk – 500 ml
- Gellwe Karpatka Cream Mix – 1 sachet
- Softened butter – 100 g

Additionally:

- Mixed dried fruit and nuts – 130 g
- Dulce de leche (caramel spread) – 450 g

Sposób przygotowania