Polish Wadowice Cream Cake with Forest Fruits

czas przygotowania: **60 min**

poziom trudności: **średni**



A delicious take on the traditional Polish Wadowice cream cake, featuring soft sponge layers, a rich vanilla cream filling and a fruity forest berry compote. Made with Gellwe Wadowice Cream Cake Mix, Gellwe Vanilla Cream Mix and Gellwe Food Gelatine, this elegant layered dessert combines delicate sweetness with the refreshing flavour of berries. Perfect for family celebrations, afternoon tea and special occasions.

Składniki

For the cake:

- Large eggs – 3
- Gellwe Wadowice Cream Cake Mix – 1 pack

For the vanilla cream:

- Milk – 750 ml
- Softened butter – 150 g
- Gellwe Vanilla Cream Mix – 1 pack

For the forest fruit compote:

- Fresh or frozen forest fruits – 300 g
- Sugar – 4 tbsp
- Lemon juice – 1 tbsp
- Potato starch – 1 tsp
- Water – 2 tsp, for the potato starch
- Gellwe Food Gelatine – 1 tsp
- Water – 3 tbsp, for the gelatine

Sposób przygotowania