**ANIA & ASYA**

# **Polish Carpathian mountain cream cake (KARPATKA in Polish)**



## **Ingredients:**

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| * **Dough**: * 250 ml water (1 glass) * 125 g butter * 5 eggs * **To decoration:** * 1 tablespoon powdered sugar | * **Cream**: * 500 ml milk (2 glasses) * 200 g butter |

**Way to prepare:**

**Cream:**

* Mix the contents of the cream bag with 200 ml of milk
* Boil the remaining milk and pour the mixture into the boiling milk
* Cook for a while, energetically cream any lumps, then cool it off.
* Add butter to the cooked pudding and blend it until smooth

**Dough**:

* Apply little butter and flour on a baking sheet (about 25 x 30)
* Boil water with butter, add the contents of the bag with the dough and cook for a while creaming the mass, then cool it off
* Add eggs (one after the other) into the cool mixture and mix at high speed for 5 minutes
* Divide the dough into two parts
* Spread each part in a thin layer on the prepared baking sheet
* Put in the oven preheated to 220ºC and bake for 25-30 minutes until golden brown (first one layer then another) - it should look like mountains

**Final activity**

* Put the prepared cream on the bottom layer of cooled cake
* Cover with the top layer of cake
* Sprinkle the cake with powdered sugar.

**ENJOY :)**

**Asya please prepare: butter, eggs, milk, icing (powdered) sugar**

**I will bring the rest of ingredients :)**