

## **POLISH APPLE & ORANGE MAZURKA**

Polish cuisine has elements taken from cooking traditions of the many national groups that lived in the country, notably the Jews, Ukrainians, Belarussians and Lithuanians. Pastries and cakes are a traditional type of dessert in Poland and are often made from yeast dough. In recent years Polish food has increased in popularity, making it one of the fastest growing ethnic food ranges in Britain, and Britain's Polish community has discovered the delights and particular qualities of the Bramley apple.

**Preparation time: 15 minutes**

**Cooking time: 40 minutes**

**Serves 12**

**225g/8oz plain flour**

**2 tsp baking powder**

**a pinch of salt**

**100g/4oz caster sugar**

**grated zest and juice of 1 orange**

**175g/6oz butter**

**2 egg yolks**

**3 tbsp double cream**

**Topping:**

**500g Bramley apples, peeled, cored and sliced**

**75g caster sugar**

**a few flaked almonds**



Traditionally served at Easter time, this Polish recipe for apple shortcake will prove popular with the whole family. It has a texture in between shortbread and cake. Serve warm or cold in slices.

1. Preheat the oven to 180°C/Fan, 160°C/350°F/Gas Mark 4. Sift the flour and baking powder into a bowl. Add the salt, sugar and orange zest. Add the butter and rub in with your fingertips until the mixture resembles crumbs
2. Beat the egg yolks and cream together then stir into the flour mixture and mix with your hands to make a crumbly dough. Press into the base of a 26 x 16cm (approx. 10 x 6 1/2inch) rectangular tin, pushing it up a little around the edges of the tin to make a rim. Prick the base all over with a fork. Bake for 20 minutes
3. Remove from the oven. Toss the Bramley apple slices, caster sugar and juice of half the orange together then arrange the apple slices over the dough. Bake for a further 20 minutes or until the slices are tender but not mushy. If like, you can pop the Mazurka under a hot grill to caramelize the apple slices slightly. Leave to cool slightly in the tin before cutting into 12 rectangles. Serve warm or cold with cream

