

KARPATKA

Ingredients

Cake batter:

¾ cup Water
6 tbspn Salted Butter
1 ½ cup Flour
¼ tspn Baking Powder
4 Eggs

Filling:

2 cups Milk
¼ cup Light Cream
5 Cardamom Pods
1 Vanilla Bean
½ cup Light Brown Sugar
4 Egg Yolks
4 tbspens Corn Flour
1 cup Soft Butter
Powdered Sugar

Cake Batter:

Mix the water and butter in a saucepan over low heat until the butter melts. Slowly add the flour and baking powder, sifting through a sieve and continually stirring. Set aside to cool.

Preheat oven to 400 deg F and line a large cake pan with parchment. Add eggs to the cooled cake batter and mix slowly for several minutes. Pour the batter into the cake pan and bake for 30 minutes. Remove from oven when done and cool on a wire rack.

Filling:

Mix 1 ½ cups of the milk and cream in a saucepan, add the vanilla and cardamom. Heat until very hot, but do not boil. Set the saucepan aside until the cardamom and vanilla permeate the milk mixture. Mix the sugar and egg yolks in a bowl until the mixture becomes thick, fluffy, and light yellow in color. In a separate dish mix the corn flour with the remaining milk and slowly fold into the egg yolk mixture. Strain the milk/cream mixture and slowly add to the egg yolk mixture as well. Cook over low heat for 10 minutes, continually stirring, until thickened. Set aside to cool, stirring occasionally. Once cooled, mix in the butter using a hand mixer. Add the butter slowly and in small portions.

Slice the baked cake into two thin layers. Spread the creamy filling over one layer and cover with the second cake layer. Sprinkle with powdered sugar.

