

## **MAZUREK BAKALIOWY (Polish Easter cake)**

### **INGREDIENTS**

Sweet pastry (baked in a greased 8 ×10 inch baking tin until thoroughly baked)

Chopped figs, dates, walnuts, and some sultanas and candied peel

2 eggs

4 ozs sugar

3 ozs ground almonds

Approx. 1 tsp of lemon juice

### **METHOD**

Whisk the eggs and sugar, add almonds and lemon juice stirring well.

Add all the dried fruit, etc., fold in and then spoon into the pastry case.

Bake at 180°C for about ½ hr.

