

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

### **INGREDIENTS**

Sweet pastry (see recipe for Sweet Pastry)

2 oranges

8 ozs sugar

2 egg whites

### **METHOD**

Line a greased 8 × 10 inch baking tin with sweet pastry. Bake until cooked and crisp.

Cut oranges into quarters and remove all pips. Cut into smaller pieces and liquidise with sugar and egg whites.

Pour into the pastry case and dry out overnight in an oven set to 80-100°C.

Cover with chocolate (melted with oil, glycerine and a little evaporated milk).

Leave to set, then decorate with daisies made with almonds, angelica and orange peel.

