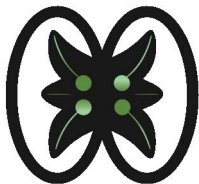


Polish Summer Cake

with Lemon Sugar Crust

This popular Polish summer cake is a simple, yet delicious treat that celebrates summer fruit. It is a versatile everyday cake that can be eaten for breakfast or with a cup of hot coffee or tea.



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{2}{3}$ cup mild extra-virgin olive oil (134g)
- $\frac{3}{4}$ cup plain kefir or buttermilk (160g)
- Fresh or frozen berries (1½ cups, 250g)
- $\frac{1}{4}$ cup sugar mixed with 1 tablespoon lemon zest

Preheat oven to 325°F. Grease a 9x13-inch baking pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the plain kefir (or buttermilk) and the vanilla cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan and sprinkle berries on top, gently pressing them in.

Mix sugar and lemon zest until fragrant. Evenly sprinkle sugar over batter.

Bake for 35-40 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.