



# 1 Strawberry Marshmallow and Gelatin Cake

*Biszkopt z truskawkową pianką i galaretką*

## Ingredients:

### Sponge cake:

- 5 eggs
- 1 cup sugar
- 3 tbsp. potato starch
- 3 tbsp. flour
- 1 tsp. baking powder

### Marshmallow layer:

- 2 packets Śnieżka whipped cream powder
- 250 ml milk
- 1 packet strawberry gelatin (preferably Polish brand)
- 125 ml water

### Gelatin layer:

- 1 or 2 packets strawberry gelatin (depends on the size of your cake pan)
- Fresh strawberries

## Directions:

**Sponge cake** (for best results, bake a few hours before cake assembly): Preheat oven to 350 degrees F. Prepare and grease a 9-inch round springform baking pan and set aside. Separate egg whites from egg yolks. In a mixer bowl, beat egg whites until stiff, then add sugar and beat more. Add sifted potato starch, flour and baking powder and mix lightly until combined. Lightly beat egg yolks with a fork and add to the above mixture. Fold in with a spatula until well combined. Transfer to a baking pan and bake for about 40 minutes (do not open the oven door during baking). Remove from oven and leave

the ready sponge cake in the pan to cool and rest for few hours. Open the springform pan and take out the cake. Leave the sponge cake on the bottom piece of the pan. Cut off the top layer to make the cake level (it is up to you how thick layer of a cake you want to have). Close the springform pan.

### Marshmallow layer:

Boil 125 ml water and dissolve one packet of gelatin in it. Beat two packets of Śnieżka in 250 ml milk. Mix in gelatin. Immediately transfer marshmallow to the top of the sponge cake and spread it evenly (make sure no air pockets are left on the edges of the pan). Top with fresh strawberries

(press them down a bit). Let it set in the fridge for 20 minutes.

### Gelatin top:

Dissolve gelatin packet(s) according to the directions and cool it (prepare in advance). When cold, gently pour it over marshmallow layer and put it back in the fridge until firm. When ready, cut along the edges of the pan, transfer the cake onto a serving platter, and decorate as you desire.

*Śnieżka packets and milk may be substituted with 1.5 cups of heavy whipping cream (follow the same preparation procedures), although the taste will not be the same.*



## 2 Strawberry Ice Cream

*Lody truskawkowe*



### Ingredients:

- 250 ml heavy whipping cream
- 40 dag natural yogurt
- 50 dag fresh strawberries
- Sugar to taste

### Directions:

Wash, dry, and remove stems from strawberries. Add yogurt and strawberries to a blender cup and mix thoroughly. If mix is too sour, add sugar to taste and mix for a while. Beat the well-chilled heavy whipping cream until stiff. Add yogurt and strawberry mix to the cream and mix gently. Transfer the mix to a sealable container and place it in the freezer for a few hours. Stir the ice cream thoroughly from time to time.

## 3 Spinach-Strawberry Salad with Poppy Seed Dressing

*Sałatka szpinakowo-truskawkowa z sosem z makiem*



### Ingredients:

- Fresh spinach or spinach and arugula mix (for tangier taste)
- Fresh strawberries cut in halves, quarters or sliced
- Red onion thinly sliced
- Almond flakes, pecan, or walnuts (toasted to add crunchiness)
- Block Feta cheese (crumble by yourself)
- Dressing

### Dressing ingredients:

- ½ cup white vinegar
- 1/3 cup white sugar (or honey)
- 1 tsp. grated onion
- 1 tsp. ground dry mustard
- 1 tsp. salt
- 1 cup oil
- 1 tbsp. poppy seeds

### Directions:

Wash and dry the strawberries. Remove the stems and cut desired way. Place the sliced onion in the cold water for 20 minutes. Toast the nuts of your choice. Prepare dressing.

### Directions for dressing:

Place vinegar, sugar, onion, mustard and salt into a blender or food processor and blend for 20 seconds. With the blender running, gradually add oil in a steady stream and blend until combined. Transfer dressing to a bowl and stir in poppy seeds.

### Assembling salad:

Place spinach, onion and strawberries into a large bowl. Pour the dressing over and mix well. Add nuts and crumbled feta cheese and mix again.

## 4 Strawberry Daiquiri

*Truskawkowe daiquiri*



### Ingredients:

- 8 oz. frozen strawberries
- ½ cup white sugar
- ½ cup lemon juice
- 1/8 cup lime juice
- 1 cup rum (optional)
- ¼ cup lemon-lime flavored carbonated seltzer water
- 6 cups ice

### Directions:

Place all ingredients into a blender and pulse until completely blended with a slushy consistency. Rub the rims of serving glasses with a lime or lemon wedge and dip the rims in sugar. Fill glasses with daiquiri and garnish with strawberries, lemon and/or lime wheels.

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