**WAFEL – PISZINGER Kakaowy**

By Teresa Grabiec Silverstein

2 packages of store bought “wafel”

75 dkg — 1.65lbs of butter

60 dkg — 1.3lbs of white sugar

9 whole eggs

2 vanilla sugar — 32g=8tsp

4 TBS cocoa

Rum and almond extract (optional) — a few drops of each

2-3 TBS of vodka or spirit (optional)

Whip the whole eggs with the regular and vanilla sugar over a pot of barely simmering water (water bath= double boiler=bain-marie) until it doubles in volume and becomes a pale buttery color. Add cocoa at the end and whip it a bit more. Put the pot with the egg mixture in the old water. Continue whipping until it cools off, thickens, and starts separating from the bottom.

Meanwhile, mix the butter either in “makutra” or using mixer.

Combine the butter and egg mixture by adding the cold egg mixture to the butter a few spoons at a time. Add extracts and alcohol if you want.

Use approximately 1/3-1/2 cup of chocolate cream for each single layer of “wafel,” spread it around carefully and evenly on one side of wafel only(!), and then cover with a new, clean wafel. Repeat the process until you use up all the chocolate cream and wafel layers.

Place it in the refrigerator for a few hours (best overnight), putting cutting board on the top of it, and adding weights to make sure the layer stick together while setting.