

# Mazurek



gluten-free



soy-free



20-24 servings



25 min 45 min  
(15 min prep + 30 min bake)

## **Ingredients:**

### **Base:**

**200 g** coconut flour  
**90 ml** maple syrup  
**180 ml** water  
**40 g (4 Tbsp)** arrowroot powder  
**50 g (3 Tbsp)** peanut butter

### **Peanut butter cream:**

**150 g** peanut butter  
**30 ml (2 Tbsp)** maple syrup  
**80 ml** oat cream

### **Chocolate layer:**

**100 g** dark vegan chocolate

### **Toppings:**

yellow nutsedge caramelized crunchies  
or chopped roasted nuts

### **Important equipment:**

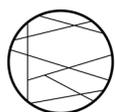
baking tray 20x30 cm (7.87 x 11.81 Inch)

## **Intructions:**

1. Mix all ingredients of the base in the bowl. Place it in the baking tray lined with baking paper and flatten it pressing well with your hands.
2. Bake the base for 30 minutes at 180°C/356°F on conventional settings.
3. When the base is ready, take it out of the oven and set aside so it can cool down.
4. In the bowl mix all the peanut-butter cream ingredients until you get a smooth creamy texture.
5. Spread the peanut layer on the base evenly.
6. Finely grate the chocolate (use the fine, small holes on the grater).
7. Over the double boiler melt 3/4 (75 g) of the chocolate mixing it well. Use a thick bowl so the chocolate does not heat up too much.
8. Take the bowl with the chocolate off the double boiler and place 1/2 (12,5 g) of the rest of the chocolate and help it with melting by steering vigorously.
9. Add the second part of the leftover chocolate (12,5 g) and repeat the mixing and melting.
10. Pour the chocolate over the peanut layer and place Mazurek in the fridge for the chocolate to harden (1-2 h).
11. Cut into smaller pieces and serve with some chopped nuts or yellow nutsedge caramelized crunchies. Store in the fridge.

## **Notes & tips:**

1. Maple syrup - I know it is a lot of maple syrup, but I wanted to avoid adding extra oil and I am not a fan of normal white sugar. You can reduce the amount of the maple syrup and add more peanut butter or 1-2 vegan egg replacement.
2. Peanut butter cream - you can use oat cream or any other vegan cream. Plant-based milk will work too, but as it's less thick, keep adding it gradually to make sure the consistency is still ok.
3. Melting the chocolate - the whole weird process with making chocolate like this is to keep it in temper – that means if made properly the chocolate will have this snap to it, will remain nice and glossy. When chocolate is melted at very high temperature it will then be somehow chewy and will be melting very fast when touched. This is the easiest way I found to keep the chocolate in temper with little effort (comparing to all the other methods). You can of course just melt it normally, but the egg nests will not be so nice.



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