

What to prepare before class:

## 5. Laskomky 2024

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### Laskomky

About 15 PCS

Ingredients:

#### **Caramel whipped cream:**

**1 cup** of brown sugar (or granulated sugar)

**½ cup** of cold water

**1 ½ cups** of heavy whipping cream

**1 TSP** of cream of tartar

#### **Laskomky batter:**

**3** egg whites – **room temperature**

**1 TBSP + 1 ¼ cups** of confectioners' sugar

**¾ cup** of dried grated coconut \*

\*You can use regular dried grated coconut or fine Macaroon coconut.

Optional chocolate drizzle:

**½ cup** of chocolate chips

**2 TBSP** of butter

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Whisk Attachment or Hand Mixer

2 Medium Size Baking Sheets with Silicone Mat

Silicone Spatula

Optional: Bowl Scraper

Small offset icing spatula

Laskomky mold \*

Small saucepan

Whisk

Pastry bag with pastry tips

Small bowl for microwave

Small pastry bag

\* Laskomky could be purchased on amazon.com. I would recommend this one:

[https://www.amazon.com/gp/product/B08WJ353ND/ref=ppx\\_yo\\_dt\\_b\\_search\\_asin\\_title?ie=UTF8&psc=1](https://www.amazon.com/gp/product/B08WJ353ND/ref=ppx_yo_dt_b_search_asin_title?ie=UTF8&psc=1) but optionally you can also use mold for mini laskomky:  
[https://www.amazon.com/gp/product/B08YZC3GFQ/ref=ppx\\_yo\\_dt\\_b\\_search\\_asin\\_title?ie=UTF8&psc=1](https://www.amazon.com/gp/product/B08YZC3GFQ/ref=ppx_yo_dt_b_search_asin_title?ie=UTF8&psc=1)

Additional preparation steps:

No additional preparation steps are needed.

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### Bonus recipe

It will be part of the class, but it's up to you whether you decide to prepare it as well:

## Bublanina (Bubble Cake)

12 servings

Ingredient:

**2 sticks** (½ LB) of butter - soft (room temperature)

**4 eggs** (room temperature)

**1 ½ cups** of granulated sugar

**1 TBSP** of baking powder

**1 TSP** of vanilla extract

**1 cup** of milk

**3 cups** of all-purpose flour

**2 cups** of fruit of your choice \*

Juice from 1 lemon

\* I like to use a combination of strawberries, blueberries, raspberries, and blackberries, but this can be great with plums or peaches, or cherries.

Greasing form:

**1 TSP** of oil (any kind will work)

**2 TBSP** of all-purpose flour – adjust if needed

Final touch:

Powdered Sugar

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Whisk Attachment or Hand Mixer

Optionally: Lemon Squeezer

Silicone Spatula

Baking Dish or Roast Pan or Medium Chafer Pan (with High Rims at least 3")

Additional preparation steps:

No additional preparation steps are needed.

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Please let me know if you have any questions: [tom@cookinghub.com](mailto:tom@cookinghub.com)