

## KAJU KATLI CAKE

## WHAT YOU NEED



Pillsbury™ Bakers Delight Vanilla Sponge 250 g



Sugar Syrup 50 g



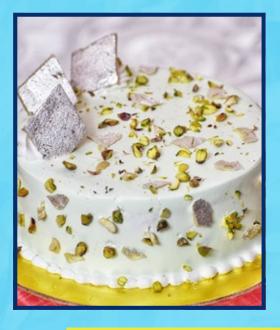
Pillsbury™ Ivory Cream 200 g



📝 Kaju Katli 60 g



Milk 40 g



## **GARNISH**

Kaju Katli 30 g



Cashew flakes 50 g



Vark (Silver leaf) Few



## **METHOD**

- 1. Cut the sponge into 3 equal parts.
- 2. Make a smooth puree of Kaju Katli and milk.
- 3. Add this puree to whipped cream. Check for consistency.
- 4. Layer the sponge halves with sugar syrup and cream.
- 5. Set in fridge for 10 minutes.
- 6. Finish it with cream and garnish it with Kaju Katli and vark.











