



# 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.

