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Zargan Nasordinovej

Medivnyk



Ingredients

Dough:

3 tablespoons of quality honey

150 g of butter

3 eggs

1 teaspoon of baking soda

approximately 1 kg of flour

Cream:

250 g of butter

2 eggs

120 g of sugar

10 g of vanilla sugar

250 g of milk

100 g of potato starch



Preparation

Dough:

Put butter, honey, and salt in a pot and let it melt. Once all the ingredients are combined, add the soda and remove it from the heat. Add beaten eggs. Mix well, add the flour and knead. Make a couple of identical balls. Roll the balls into circles and bake each of them for 3-5 minutes at 200 degrees in the oven.

Cream:

In a pot, boil the milk, and add the sugar and vanilla sugar. Dissolve starch in cold water, and pour into the cream. Once the whole mixture thickens, remove it from the heat. Once cooled, add the butter and whisk.

Layer the cake sheets with cream, decorate.

