



# Lamicho Cake

1 portion



## Ingredients

### Sponge Cake

Whole eggs 6 pcs	300 gr
Egg yolks 4 pcs	80 gr
Cake stabilizer	12 gr
Sugar	160 gr
Milk powder	15 gr
All purposes flour	130 gr
Chocolate pasta to taste	
Blue Band Master Original Margarine, melted	125 gr

### Coating Ingredients

Dark chocolate	150 gr
Butter	20 gr
Blue Band Master Original Margarine	50 gr
Finely chopped peanuts	25 gr
Dry grated coconut to taste	

## Cooking Methods

### Making the Sponge Cake

1. Beat sugar, eggs and stabilizer cake until fluffy, add a dry, mix well. Add Blue Band Master Original Margarine that has been melted well.
2. Pour into 2 mold boxes size 24x24 cm, bake in an oven with a temperature of 180°C until cooked. Once cooked, wait to cold. Arrange and coat with the coating material onto all the surface of the cake. Sprinkle with dry grated coconut.

### Coating Materials

1. Mix all ingredients then melt. Once cool, shake and add the finely chopped nuts, mix well.