



Medovnik

1 portion



Ingredients

Blue Band Master Cake Margarine	60 gr	Marie Biscuit (to sprinkle)	150 g
Butter	60 gr	Cream cheese	200 gr
Sugar	120 gr	Sweetened condensed milk	200 g
Eggs	100 gr	Yogurt (plain)	150 gr
Baking soda	5 gr	Vanilla extract	5 gr
Honey	100 gr	Whipping cream	150 gr
All purposes flour	450 gr	Sugar powder	60 gr

Cooking Methods

Make the Filling

1. Mix cream cheese, yogurt, sweetened condensed milk, vanilla extract, mix well.
2. Add whip cream, stir well, store in refrigerator.

Prepare the Cake

1. Melt the margarine, butter, sugar until dissolved.
2. Add the baking soda, stir, insert the egg until frothy.
3. Add the honey, mix until frothy (browned color like caramel).
4. Put the flour a little, stir, then put the rest, mix well.
5. Put the dough on the table that has been sprinkled with flour, shape into cylinder, cut 10 slices.
6. Thinner per slice in a circle on the bread paper (7-9 circle).
7. Bake at 200°C for 2-3 minutes, refrigerate.

Finishing

1. Put 1 layer of cake, pour the stuffing as much as 2 tablespoons, flatten, cover with 1 cake again.
2. Do the same pattern until the cake runs out, coat the surface with cream, chill.
3. Remove the cake from the refrigerator, coated with cracked biscuits, decorate according to taste.