

## **Candy Pound Cake (2 Kilo)**

### **Ingredients**

Flour – 3 Cups  
Dash of salt  
Baking powder – 1 ½ tsp

Astra – 400 gr  
White Cream fat – 60 gr  
Sugar – 2 cups

Eggs- 6  
Vanilla Essence – 2 tsp  
Milk – 1 Cup

Delta/Marz/Twix/ - 125gr ( Any of the kind)  
Icing Sugar for dusting

### **Method**

Sift the flour with the baking powder and salt and keep aside. In a clean bowl add butter ( room temp), sugar and white cream fat. Now beat at normal speed (2 or 3) until sugar dissolves and becomes creamy like cake batter. Now add vanilla. After beating add 6 eggs one at a time and beat well. Now remove the beater and mix the flour along with the milk. Now chip the toffees and fold it. Once its done pour in a baking tray ( 1” thickness batter) pre heat the oven at 180 degree and bake for 35-40 mins. Once the baking is done allow to cool. Now cut into triangles pieces and dust it with icing sugar.