

Noughat Cake (2 Kilos)

Ingredients

Egg Yolk – 7
Sugar – 75 gr
Cashew Nut powder/Almond Powder – 100 gr

Egg White – 6
Sugar – 75 gr
Flour – 150 gr

Butter Icing

Icing sugar – 400 gr
Margarine- 200 gr

Noughat

Sugar – 250 gr
Cadju Nuts – 150gr
Butter to spread

Method

Mix the almond powder flour and keep aside. In a beater beat the egg whites at a high speed and add the sugar little by little and beat well until nice and fluffy. In another bowl beat the egg yolks and the sugar at a very high speed. Continuously beat until the sugar dissolves and becomes white in colour. Now fold the egg white mixture into the egg yolk mixture and mix until all are well combined. Now add the almond powder and the flour mixture and mix well. Once the batter is done divide the batter into two kilo 2 trays. ($\frac{1}{2}$ ' thickness) pre heat the oven for 200 degrees and bake for 15 mins.

Caramel Preparation

Chop the cadju and spread it on top of the buttered tray. Put the sugar in a pan and 1 tsp water and caramelize the sugar until golden brown. Once the caramalization is done pour over the cadju spread. Once it has hardened pound it or roll it with the rolling pin.

Once the baking is done do the butter icing and spread it in between the cake and apply on top as well. Finally decorate the with the noughat pieces.