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## Classic Filipino Silvana Cookies

Silvanas, originated from the Philippines. This absolute classic Filipino sweet treat is a frozen sandwich cookies that includes a cashew meringue, rich buttercream and cookie crumb coating.

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**Prep time:** 0 mins.

**Cook time:** 40 mins.

**Total time:** 75 mins.

**Servings:** 5

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## What you need

### INGREDIENTS

1/2 cup Egg, white, raw, fresh

1 teaspoon Leavening agents, cream of tartar

3/4 cup Sugars, granulated

1/4 cup Nuts, cashew nuts, dry roasted, without salt added

1/4 cup Wheat flour, white, all-purpose, unenriched

0.50 gram Butter, without salt

2 cups Sugars, powdered

1 cup Nuts, cashew nuts, dry roasted, without salt added

# How to prepare

## INSTRUCTIONS

**1**

Combine egg white and cream of tartar in a mixing bowl. Whisk until fluffy. Gradually add sugar while whisking until stiff peaks.

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**2**

Mix ground cashew and flour. Gradually fold in the egg white mixture until combined. Transfer into a piping bag and pipe 3-inch round disks on a sheet tray lined with buttered and floured parchment paper.

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**3**

Bake in a preheated 320°F oven for 30 – 40 minutes or until dry and crunchy. Set aside to cool completely.

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**4**

For the filling, whip butter for 2 minutes. Add powdered sugar and NESTLÉ® All Purpose Cream and whip until light. Set aside.

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**5**

Mix ground cashew and graham cracker to make coating.

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**6**

Spread filling in between 2 meringue cookies. Cover the outside with the same filling and coat with cashew and graham cracker mixture. Freeze until serving.

world of flavours

Dessert

Pork-Free

Low salt

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