

# *Cake Napoleon*



# Ingredients

## Dough:

300g of butter  
2 eggs  
150 ml of water  
1 table spoon of vinegar 6% or 2  
table spoons of lemon juice  
1/8 tea-spoon of salt  
600-650g of flour

## Cream:

1 l of milk  
400g of sugar  
2 tea-spoons of vanilla sugar  
8 yolks  
100g of flour



# Cooking

## STEP 1

**Add vinegar in cold water, stir it.**



# STEP 2

**Scramble eggs.**



# STEP 3

**Add water with vinegar, salt. Stir it.**



# STEP 4

**Cold butter grate on the grater or cut it in cubes.**



# STEP 5

**Fall out flour on the chopping board.**



# STEP 6

**Add butter.**





# STEP 7

**Butter and flour cut with the kitchen knife.**



# STEP 8

**In a given mass make a hollow and pour out eggs with vinegar.**



# STEP 9

**Knead a dough.**



# STEP 10

**Separate dough on 10-12 parts, make balls.**



# STEP 11

**Cover them with a food pellicle and put into the fridge for an hour.**



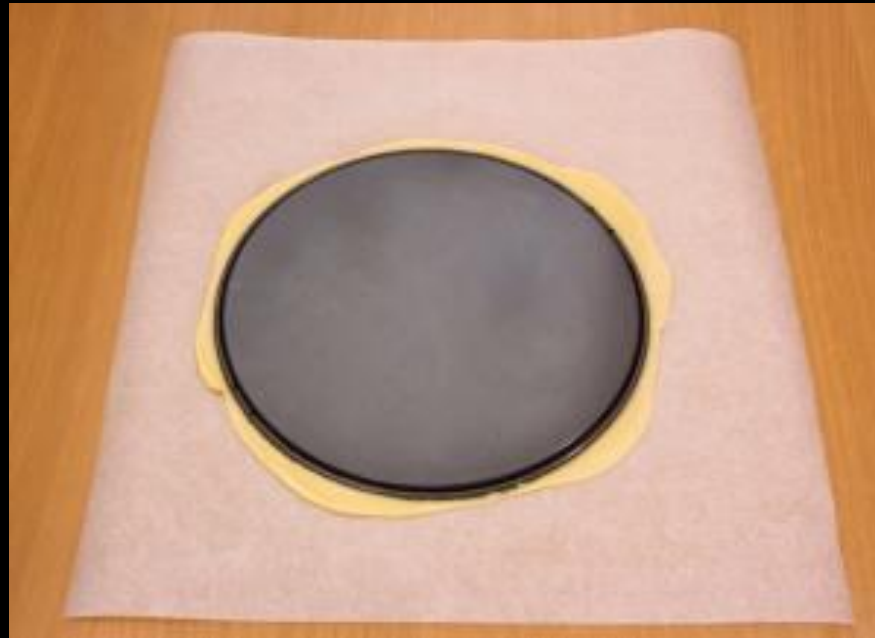
## **STEP 12**

**Then roll thinly every ball on the  
baking paper.**



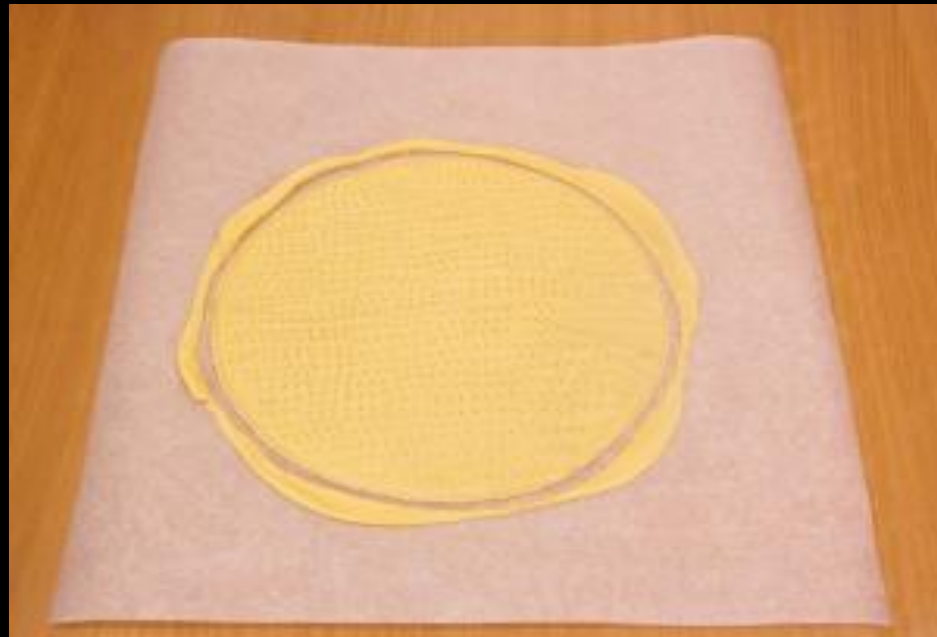
## **STEP 13**

**Then cut out a circle, diameter of which is 24-26 cm.**



## **STEP 14**

**The circle perforate with the fork. Then transfer the paper on the dripping pan (don't throw away the clippings), put into rechauffe to 180 degrees oven. Bake for 7-10 minutes.**





# **STEP 15**

**Cook cream.**

**Boil milk.**



# STEP 16

**Spread yolks with sugar and vanilla sugar.**



# STEP 17

**Add flour, stir it.**



# STEP 18

**Add hot milk, stir.**



## **STEP 19**

**Put the mass on the small fire. Boil it until thicken, stir slowly all the time.**



# STEP 20

**Then baked cooled shortcake put  
into a form.**



# STEP 21

**Smear a shortcake with cooled cream.**



## **STEP 22**

**Cover it with the second shortcake and smear with cream too. In such way assemble all cake. The sides and top smear with cream.**





## **STEP 23**

**The clippings crumble up in blender.  
Sprinkle the sides and top with them.**



# **STEP 24**

**Put the cake into the fridge for 6-8 hours.**

**Bon appetite!**

