# 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 milk400g of sugar2 tea-spoons of vanilla sugar8 yolks100g of flour



## Cooking

#### STEP 1

Add vinegar in cold water, stir it.



#### Scramble eggs.



Add water with vinegar, salt. Stir it.



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



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



#### Add butter.



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



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



#### Knead a dough.



Separate dough on 10-12 parts, make balls.



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



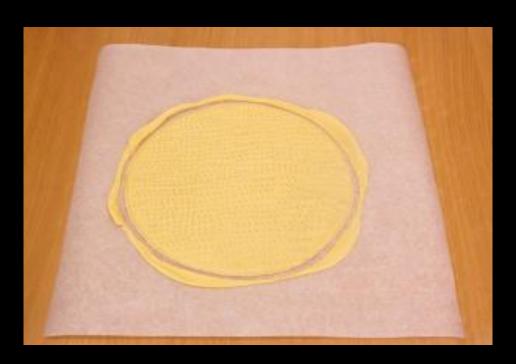
# Then roll thinly every ball on the baking paper.



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



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.



# Cook cream. Boil milk.



Spread yolks with sugar and vanilla sugar.



#### Add flour, stir it.



#### Add hot milk, stir.



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



# Then baked cooled shortcake put into a form.



#### Smear a shortcake with cooled cream.



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



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



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

**Bon appetite!** 

