

Lion cake

Ingredients

For crisp rice layer:

130 g prepared rice

800 g butterscotch mass (milk flavour)- 1 can of sweet condensed milk cooked for 3-4 hours

120 g salted peanuts



For mass layer:

500 ml cream (30%)

500 g mascarpone cheese

3 table spoons of powder sugar

120 g butterscotch mass (milk flavour)

Additionally:

1 milk chocolate

2-3 table spoons of milk

150 g salted peanuts

250 g biscuits (butter flavour)

Steps:

1. Fry salted peanuts on a pan. Then cool them and cut into medium pieces.
2. Put crisp rice, peanuts to the bowl and mix them together. Then gradually add butterscotch mass. Mix the ingredients again in the bowl to obtain very good mixture of crisp rice, peanuts and butterscotch mass.

3. Cover rectangular baking plate (24 x 38 cm) with baking paper. Cover bottom of the plate with biscuits. Put previously prepared mass evenly on the biscuits. Cover it with another layer of biscuits. Press all with hands pretty hard to connect all layers.
4. Put off the plate. Beat cream in a bowl. When it starts to thicken, add powder sugar and continue to beat (remember – the cream shouldn't be too stiff). Add mascarpone cheese and beat whole for a while to stiff the mass. Finally, add butterscotch mass and mix whole gently with a mixer, only to combine all ingredients
5. Take the plate and put the mass on biscuits layer. Make the mass evenly all over the plate. Cover the top of cake with fried and cut salted peanuts.
6. Dissolve the chocolate with milk in a saucepan and mix them. Pour it on the top of the cake using a spoon. Trickle it from the spoon.
7. Put the cake to the fridge for a few hours.

Bon appetit!

The recipe is derived from Magia Kuchni webpage

<http://magiakuchni.eu>