



Vanilla's block

Ingredients

400 g milk powder

100 g Italian nuts

100 g cashew nuts

50 g peeled pistachios

50 g cranberries

50 g raisins

100 g butter biscuits

100 g sugar

160 ml water

130 g butter

1 packet of vanilla sugar (16 g)



Steps:

1. Put pot on little gas. Pour 160 ml water into it, add butter, sugar and vanilla sugar. Cook all on little fire until all ingredients will mixed. Leave the pot for cool down.
2. Italian nuts, cashew nuts and butter biscuits cut for thick pieces.
3. Pour to the bowl cool water with sugars. Mixed all by mixer and add milk powder. Mixed all very well and then the mass will be dense. The mass should be dense!
4. Put off the mixer. To the mass add in sequences: butter biscuits, nuts, cranberries and raisins . Mixed all very well by spoon (for example wooden spoon). Mixed the mass until delicacies connect with the mass.
5. Cover baking mold (keksówka), about dimensions 12 x 30 cm, with food wrap. Put half of the mass into the baking mold and knead it by spoon (or another thing) pretty hard. Put on it the second half of mass and knead it one again. Algin the surface and put the baking mold to the fridge for few hours.

6. When the mass will freeze pull out the baking mold from the fridge. Turn the baking mold upside down. Pull out the block of vanilla from the baking mold (we can gently tap the baking mold). Gently take off the food wrap from the block and we can eat it.

Bon appetit!

The recipe is derived from Magia Kuchni webpage

<http://magiakuchni.eu>

