

Almond Roll

INGREDIENTS

- 2-cup flour
- 1 cup cream
- 1 cup sugar
- 1 tsp baking powder
- 1 tsp soda
- Salt to taste
- 3/4 cup milk
- Cup almonds
- For garnishing- 50 gm cream
- 4 tbsp castor sugar
- Cup strawberry jam



PREPARATION TIME: 1.45 min

HOW TO PREPARE

- Stir the cream and castor sugar, take one bowl put flour, baking powder, soda and salt, mix all of them properly and filter them for 4-5 times.
- Add the mixture if sugar and cream in it. Take cup of milk and blend it with chopped almonds. Put the mixture in cake-tin and bake them at 1500 centigrade for 1-1/2 hours.
- For garnishing, cut 3-4 layers of the cake.
- In the middle of 2 layers put the strawberry jam.
- On the top and sides apply the mixture of cream and castor sugar.
- Put the mixture on the ice and mix with the saw.
- When the mixture get blow apply on the sides of the cake, in the last garnish with almonds