



# Lapis Legit Layered Cake



Servings: 8-10

## Ingredients:

- 30 egg yolks
- 500g melted butter
- 100g plain flour
- 300g granulated sugar
- 3 tbsp sweet condensed milk
- 1 tbsp ground mixed spices
- 3 tbsp milk
- 1/2 tsp vanilla essence

**Method:**

1. Beat the eggs, sugar and vanilla together.
2. Stir in the flour and butter, mix well and add the milk and sweet condensed milk and again mix well.
3. Split the mixture into 2 and add the mixed spice to one half.
4. Line the base of your cake tin with baking paper and spread 2 tbsp of one mixture and spread evenly over the base of the cake tin and bake for 5 minutes at 170°C/350°F.
5. Remove from the oven and press the cake firmly but evenly, releasing any air bubbles with a fork.
6. Repeat with the other mixture.
7. Then keep repeating with alternate mixes till all the mixture has been used up.
8. Serve when the cake has cooled. Whole process should take 2-3 hours.

**Allergens:**

1. Eggs
2. Butter
3. Flour
4. Condensed milk
5. Milk