

Bolo de Bolacha



Ingredients

- ✓ 1 tin of condensed milk
- ✓ Same quantity of regular milk
- ✓ 5 eggs
- ✓ Maria biscuits or similar cookies
- ✓ Very strong coffee with sugar
- ✓ Cream
- ✓ Cinnamon (optional)
- ✓ Roasted almonds (optional)

Directions:

Mix the milk with the condensed milk. Split the eggs and add the yolks to the milk.

Mix this very well. Heat the mixture on a slow fire and keep on stirring until it is starting to boil. Now the mixture thickens into a crème.

Dip the Maria cookies (or any other variety without sugar on them) in lukewarm and very strong coffee with sugar until they are full with coffee, but not too wet.

Make a base for the cake with the soaked cookies in a suitable dish. Top it with a layer of the crème you just made and repeat this till all the ingredients are used. End with a layer of crème. Whip some cream (with sugar) and beat the 5 egg whites till they are thick foam. Mix these two ingredients and put it on top of the cake.

Place the cake for 2 hours in the freezer and after that in the fridge. You can put a little cinnamon or roasted almonds on top.

Enjoy!