



Ingredients:

Douhg:

1 cup of water (236g),
½ package (125g) of unsalted butter,
1 cup of all purpose flour (125g),
1 tsp of baking powder,
5 eggs.

Cake Filling:

1 pint of milk,
1 cup of white sugar (caster= 200g),
2 tbs of potato starch,
2 tbs of flour,
1 package (250g) of unsalted butter,
1 tsp vanilla or 1 pack of vanilla sugar (16g)

Directions:

Dough:

Mix flour and baking powder together. In a medium saucepan dissolve butter in warm water. When butter has completely melted, remove from heat and using a wooden spoon add flour with baking powder. Bring to a boil and mix for about 3 minutes (until dough cleans sides of pan and forms a ball). Set aside until it cools. Add eggs while mixing at the same time. Batter should be smooth and glossy. Divide the dough into two exact portions. Smooth it out. Bake two cake layers for about 30 minutes in 350 degrees (until top is golden brown and dry).

Cake Filling:

In a mixing bowl combine milk, flour, starch and sugar. In a medium saucepan bring the mixture to a boil, stirring until dissolved. Reduce heat and add vanilla. Continue to cook and stir until thickened like pudding, at least 2 minutes. Set aside to cool (completely) and beat in softened butter. Place the filling between the cake layers, spreading evenly. Refrigerate at least one hour. When ready to serve, dust heavily with icing sugar to look like snow on a mountain. Cut into rectangles and serve.





