

# BOLO DE BOLACHA

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## BISCUIT CAKE



### Ingredients :

- 125g butter (soft)
- 2 cups of sugar
- 2 eggs
- Grated lemon peel (1 lemon)
- 2 packs of biscuits (Portuguese use what we call « Bolacha Maria ». Simple cookies with a neutral taste)
- Coffee

### Preparation:

1. Mix the eggs with the sugar and the butter until you have a very soft cream
2. Add the grated lemon
3. Add a coffee spoon of the prepared coffee
4. Mix well and leave in fridge for 30 minutes
5. Dip a few biscuits in the coffee and give the size and shape you choose to your cake
6. After the first layer put some of the butter cream.
7. Add another layer of coffee-biscuits and cream, until the cake reaches the height you wish to give it
8. Use the rest of the butter-cream to “seal” the cake (as per picture)
9. Add on top biscuit powder (use the rest of the biscuits)