



Shopping list

- 1 pack of TAGO Pure Grain cookies
- 1 pack of TAGO wafer rolls
- 1 glass of flour
- 1/4 glass of powdered sugar
- 1 spoon of vanilla sugar
- 2 spoons of cocoa
- 2 eggs
- 1/3 glass of carbonated water
- 1 glass of milk
- 1 spoon of butter
- 500 ml of whipping cream
- fresh fruits
- salt

Pancake cake

- Into a big bowl add flour, sugars, cocoa, carbonated water, milk and melted butter. Thoroughly mix the ingredients using a whisk or a mixer until there are no lumps. Set aside for 30 minutes.
- Heat the pancake pan. Use clarified butter or vegetable oil. Make thin pancakes.
- Put whipping cream, powdered sugar with vanilla beans and fresh fruits into a mixing bowl. Whip with a mixer until whipped.
- Stack pancakes on top of each other, with cream and TAGO cookies between each layer. Decorate with TAGO wafer rolls and fruits.

TAGO products used in the recipe



Wafer rolls cocoa



Cereal cookies classic