

Lithuanian lazy cake "Tinginys"

by restaurant

QUEENSBERRY



Ingredients :

- 400 g sweet crispy cookies (like "Maria", "Tostadas")
- 100 g hazelnuts or dried cranberries
- 400 g sweetened condensed milk
- 190 g unsalted butter
- 2 tbsp. unsweetened cocoa



Step-by-step:

- Break the cookies into the bowl. Chop hazelnuts or cranberries into the bowl.
- Melt the butter in a pot with a thick bottom, then add condensed milk, unsweetened cocoa and heat it up, stirring continually, until the syrup has no clumps. Take off the pot from the heat and let it cool down a little.
- Add cookies in cocoa syrup, mix well and leave to cool completely. Lay down a plastic wrap on the table and form a roll from the cookie mass. Wrap it, press the ends firmly, place the roll in the refrigerator for at least 4 hours (the best is to leave it overnight). Slice it and enjoy!