

**DESHI MIX**  
BY SALINA PARVIN



# NOT 'DESHI' AT ALL

## CHOCOLATE REFRIGERATOR CAKE

A non baked cake that's perfect for making for children. You can also pick and mix the filling to suit your taste.

### Ingredients:

450g plain chocolate  
100g butter  
2 tbsp 7up  
250g crushed chocolate digestive biscuits  
100g mixed nuts

### Method:

Line and grease a deep square cake tin. Break the chocolate into small pieces and place in a basin with the butter over a saucepan of hot water. Heat gently until the chocolate and butter are melted. Remove from the heat. Then stir in the 7up, biscuits and nuts. Mix thoroughly. Pour into the prepared tin and leave to cool. When cool, mark into twelve equal squares and refrigerate for 1 hour or until set. Cut into squares to serve.

## VERMICELLI LOAF

### Ingredients:

1 pack vermicelli  
¼ cup ghee  
1 cup sugar  
½ cup mawa  
½ cup mix nuts  
¼ tsp cardamom powder  
2 egg white  
½ cup powder milk

### Method:

In a pan dry roast the vermicelli. Soak vermicelli in hot water for few seconds. Let the water drain. Grease a cake mould. Now



in a bowl beat the egg thoroughly and make a foam. Add all ingredients to it. Mix gently. Pour the mixture into the prepared cake mould and bake in a moderate oven for 30 minutes. When it is done, allow it to cool down. Cut into pieces and serve.

## SESAME FLAPJACKS

### Ingredients:

100g butter  
50g sugar  
4 tbsp golden syrup  
175g oats

50g sesame seeds  
100g chopped dates

### Method:

Base-line and grease a Swiss roll tin. Melt the butter and sugar in a large saucepan over a low heat, then stir in the remaining ingredients. The mixture should be fairly stiff. Spread the mixture in the prepared tin and bake in a moderate oven for 40 minutes. Cut into 12 equal portions while still hot, and leave to cool in the tin. And serve.

Photo: Collected



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