
Portuguese Maria biscuits Cake

Ingredients:

- 280g biscuits “Maria”
- 4 egg
- 150g of sugar
- 250g of butter
- Strong and sweetened coffee (about 150 ml)
- 1 teaspoon of soluble coffee
- 1/2 teaspoon vanilla extract/ essence



Method:

- 1- Start by making a Swiss meringue: heat the egg whites with the sugar in a water bath, medium flame, stirring constantly until the sugar dissolves completely and the cream is homogeneous and you do not feel any sugar grains.
- 2- Transfer to the bowl of a mixer and beat until the mixture cools down completely. At this point add the soft butter gradually, continuing to beat until it is all incorporated and a uniform and dense cream is obtained.
- 3- Mix the soluble coffee with the vanilla essence and add to the cream. Stir to incorporate well.
- 4- To assemble the cake, soak the biscuits in the warm coffee and on a plate make alternate layers with the cream previously made. Make the layers of cream with the same thickness as the biscuits. End with a cream layer and smooth with a spatula. Decorate with grated cookies and/or cocoa powder. Refrigerate for best results.

