

SNOW BALLS (RED CAKES)

Ingredients:

- 12 cups of flour
- 12 tsp of baking powder
- 12 eggs
- 6 cups of milk
- 4 cups of sugar
- 2 tsp of vanilla
- 1 kg of Rama
- pinch of salt
- 1 & 1/2 tin of apricot jam
- 1 & 1/2 cup of boiling water
- coconut

Method:

Mix flour, baking powder and salt together. Beat eggs, add vanilla and then add sugar stir until smooth, add milk and melted rama and pour that mixture in dry ingredients and stir. Preheat your stove up to 180°. Use queen's cake pan.

For coating:

Put apricot jam into a pot, add boiling water in it and then put it on the stove and allow it to boil until smooth and sticky(not runny). After that you can add red food colouring. Allow your cakes and your jam to cool down, and then you can dip cakes in jam and roll it in a container with coconut.