

Cappuccino Fridge Cake



Ingredients

3 Tbsp instant cappuccino mix + 2 Tbsp water (or milk)
2 cups whipping cream
2 cups Greek yogurt
2 tsp vanilla extract
4 Tbsp brown sugar
about 300 g tennis biscuits
5 Tbsp instant cappuccino mix + $\frac{1}{4}$ cup warm milk (for soaking biscuits)

Instructions

In a small bowl, combine 3 Tbsp instant cappuccino mix with 2 Tbsp water.

In a large bowl, mix whipping cream until soft peaks form. Add cappuccino-water mix, Greek yogurt, vanilla extract and brown sugar.

In a shallow dish or plate, blend 5 Tbsp instant cappuccino mix and $\frac{1}{4}$ cup warm milk. Soak each biscuit in this mixture for a few seconds before putting into a pan.

Place one single layer of biscuits in the bottom of a 20x20cm pan.

Spoon $\frac{1}{3}$ of the cream-yogurt mixture over the biscuits and spread evenly. Repeat with two more layers of biscuits and cream mixture. Cover and chill for at least 2 hours. Before serving, lightly dust with cocoa powder for decoration.