

# NOUGAT FILLING FOR CAKES



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6 tablespoons unsalted butter

1  $\frac{1}{2}$  cups granulated sugar

$\frac{1}{2}$  cup evaporated milk

2 cups marshmallow fluff \*

$\frac{1}{2}$  cup creamy peanut butter (optional)

1 teaspoon vanilla extract

1 $\frac{1}{2}$  cups nuts, roughly chopped

$\frac{1}{2}$  cup cherries chopped

Option:

more or less 1 teaspoon rosewater, to taste, in this case leave the peanut butter and vanilla out and use more marshmallow fluff

You can also add a little pink food colour if preferred

Melt the butter in a medium saucepan over medium heat. Add the sugar and evaporated milk, stirring until dissolved, and bring to a boil. Reduce the heat to low and cook for 5 minutes, stirring occasionally. Remove the pan from heat and add the marshmallow fluff, peanut butter, nuts, and vanilla extract, stirring until completely smooth. Let the nougat mixture cool to room temperature before using it in the cake. You can do this leaving it at room temperature or you can put it into the refrigerator to speed up the process. Be sure to give a stir occasionally as it cools.

Layer the cake with filling, can decorate with ganache or as you wish.

Make your own marshmallow fluff

\*<http://www.foodloversrecipes.com/2016/01/homemade-marshmallow-fluff/>