

Almond Kheer

Ingredients:

- 200g almonds soaked overnight
- 1/2 litre **Amul Fresh Cream**
- 2 cups sugar
- 1/2 tsp cardamom powdered
- Kesar (Saffron) for flavouring

Method:

- Grind the soaked almonds to get a smooth paste.
- Meanwhile boil **Amul Fresh Cream** in a big thick bottomed vessel. Boil the milk and keep it aside.
- Cook almond paste with boiling **Amul Fresh Cream** and milk mixture.
- Stir constantly.
- Add the cup of sugar.
- Add cardamom and leave until the mixture comes to a boiling state or until the raw smell of almond leaves.
- Then sprinkle Kesar over the boiled mixture.
- Let it cool for sometime.
- Serve either hot or after refrigerating.

Pineapple Cheese Cake

Ingredients:

- 300g cream cheese
- 200ml pack **Amul Fresh Cream**
- 1 big can of crushed goya or chunks of pineapple
- 1/2 tsp vanilla essence
- 500g sugar
- 4 packs slice cake

Method:

- Take in a big bowl 1 pack of **Amul Fresh Cream**, add sugar and vanilla essence and use hand mixer to whip till it becomes like whipped-cream.
- Then add cream cheese and whip again till it gets mixed well.
- Keep the prepared cream for 10 - 15 minutes in refrigerator.

- Remove the extra juice from the can of pineapple chunks, use only pieces of pineapple for stuffing.
- Take a cake dish, arrange cake slices in rectangle or square shapes, whichever you prefer. Apply **Amul Fresh Cream** over the cake slice, atleast 1/2 inches thick. Then put pineapple chunks, arrange another layer of cake, apply cream and pineapple. Repeat 3 - 4 layers, then cover all four sides with cream and also the top with cream. Refrigerate for 15 - 30 minutes.
- Serve chilled.