Nutella cake, m & m's, kit Kat and lacasitos


*Ingredients*

8 eggs

240 g of sugar

200 g of flour

40 g of Nesquik Vanilla syrup

1 bag of Lacasitos

180 g 1 bag of M & M's of

200 g 1 large pot of Nutella

10 packages of Kit Kat (each package has 4 bars)

*Process*

1. - Preheat the oven to 180ºC and grease the molds.

 2.- Beat 4 eggs with half the sugar until they whiten and double their size (in Thermo mix, with the butterfly on, 6 minutes, speed 3 and a half and temperature 37º, and then another 6 minutes at the same speed but without temperature).

 3. - Add half of the Nesquik and half of the flour and mix until well integrated.

4. - We pour into the mold (mine of 20 cm in diameter) and bake for 25 minutes.

 5. - While the first cake is made, we are preparing the second cake in the same way.

6. - While the second is done, we open the Kit Kat containers and separate the bars in pairs.

 7- We remove the cakes from the molds and let cool.

 8. - We bathe the biscuits in the syrup (well impregnated so that they do not remain dry)

9. - We put one of the biscuits as a base and on top of it we spread a layer of Nutella.

10. - On the Nutella, we put the second cake and cover the whole cake with more Nutella, above and on the sides.

11. - We pass the cake to the plate where we will present it, very carefully, and we will cover the sides with the Kit Kat bars.

12. - In a bowl, mix the Lacasitos with the M & M's and pour them on the cake.

 13 - Now we just have to decorate it as we like, the idea of ​​the tie I love because it helps the wall of Kit Kat is firmer. I had some Shockobons for the fridge, so I put a toothpick and pinched them on the cake, and I also had half a cup of chocolate caviar that I also mixed with the candies.