



# GRAHAM SILVANAS



Serves 13 people

## Budget

Less than ?150

## Ingredients

- 9 pcs or 100 g MY San Honey Grahams
- 1 cup Butter
- 1/2 cup Powdered Sugar
- 1/4 cup Fresh Milk
- 1/4 cup Finely Chopped Cashew
- 1 cup MY San Crushed Honey Grahams

## Steps

1. DO FILLING - Whisk softened butter in a bowl until creamy. Add powdered sugar and continue whisking until well combined. Gradually

- whisk in milk and 2 tablespoons of chopped cashews. Set aside.
2. ASSEMBLE - Cut MY San Grahams Honey along the dotted lines. Get 1 cracker and spread butter cream on one side. Place another cracker on top of the butter cream, making a sandwich. Cover all sides with butter cream.
  3. FINISH – Make crumb mixture by mixing the remaining cashew nuts and MY San Crushed Grahams. Coat silvanas with crumb mixture. Repeat with all the crackers.
  4. CHILL and SERVE - Chill in the fridge or freeze before serving.