

Mango And Lychee sweet Rolls



0 made it | 0 reviews



- Sub Category Name
Combo
Desserts
Hot Tea

Ingredients

Mango and Lychee Sweet Rolls

Mango and Leche Sponge

Corn Flour: 20g

Margarine: 50g

Baking Powder: 2g

Mango Leche Tea Flavor: 5g

Flour: 120g

Corn Flour: 20g

Frosting

Cream Cheese: 100g

Sugar: 50g

Whipping Cream: 100g

Mango Leche Flavor Essence: 5g

Plain Tea

Elder Flower 2.5 gm

Water 220 ML

Methods and Directions

Mango and Lychee Sweet Rolls

MANGO AND LAYCHI SWEET ROLLS



- Preheat oven to 180°C.
- Whisk eggs and sugar until light and fluffy.
- Add flour, corn flour, and baking powder. Mix well.
- Add melted margarine and mango leche tea flavor. Mix until combined.
- Pour batter into a greased pan and bake for 15-20 minutes.
- Beat cream cheese and sugar until smooth.
- Add whipping cream and mix until combined.
- Add mango leche flavor essence and mix well.

PLAIN TEA

- Brew The Rose Tea for 03 Minutes
- Add in to Cup

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