The Russian Cake
*Luda Rizhsksy*

**Ingredients for dough**

2.5 cups all-purpose flour
1 tsp baking soda (+vinegar)
200g butter, softened
1.5 tbsp sugar
1 cup sour cream
3 cans tart cherries

**Ingredients for Cream**

2 cans sweetened condensed milk - boiled for 1 hour
200g butter
1 cup sour cream
Vanilla

**Directions:**

1. Mix first 5 components. Chill 2 hours in refrigerator.
2. Divide dough into 15 pieces.
3. Roll dough into strips: 1 finger wide, length of the serving tray.
4. Put cherries in a row down the middle of strip (I added ground walnuts too). Roll strip into tube and place on baking sheet. Repeat.
5. Bake at 375C for ~20 min.
7. Place 5 tubes on bottom of serving tray. Cover with cream. Layer 4 tubes on top and cover with cream. Then layer 3 tubes plus cream, 2 tubes plus cream and finally 1 tube.
8. Can decorate with chocolate and walnuts.