Ingredients:

<p>1 cup of tomatoes paste 1 cup of sugar 1 cup of sunflower oil 5 g cake ammoniac flour as much as it fits for a sponge like dough 1 kg of orange flavored rahat (turkish delight) 8 table spoons of melted margarine 1 orange 1 lemon thick plums jam 1 cup of walnuts</p>

Preparation:

<p>For the sponge - mix the tomatoes paste, sugar, sunflower oil, cake ammoniac with flour. Split the dough in 4 parts and stretch them with a rolling pin to shape them in a square form. Place them on the back of the oven tray, on baking paper and bake for 30-40 minutes at medium heat. Leave it to rest and cool. For the filling - grate the orange and the lemon zest and squeeze them afterwards. Mince the rahat (Turkish delight) and add to it the melted margarine, orange and lemon zest, orange juice. Mix them all together and add lemon juice to taste. The mixture should be enough for two layers of filling. The third layer will be the plums thick jam mixed with the crushed walnuts after you bake them in the oven till they become crispy. Finish - put one sponge, one layer of filing, one sponge, one layer of filing and so on till all is finished. Enjoy!</p>