



Warm cake with olive oil, honey and cinnamon



Categoria

Doces e Sobremesas



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Intermediate



Com quem?

With family



Nº de pessoas

6 pessoas

Ingredientes



100ml of Gallo Extra Virgin
Olive Oil Late Harvest

- 200g of sugar
- 200g of flour
- 6 eggs
- 100ml of honey
- Lemon zest, to taste
- 5g of cinnamon powder
- 10g of baking powder

Modo de preparação

1

Boil the honey and the Gallo Late Harvest Olive Oil for approximately 1 minute. Let it cool.

2

Then, add the sugar and whisk it in a mixer.

3

Separate the yolks from the egg whites, add the yokes and whisk again.

4

Whisk the egg whites into stiff peaks and set aside.

5

Add the lemon zest, the cinnamon, the flour and the baking powder to the mixture and mix.

6

Carefully fold the egg whites in stiff peaks.

7

Grease the tin with olive oil and flour. Pour the mixture and bake in the oven at 175º for approximately 30-40 minutes (until spearing with a toothpick and it coming out clean).

8

Remove the cake from the tin, cut in in cubes and serve it sprinkled with cinnamon, icing sugar and a drizzle of honey.

Produtos utilizados



Late Harvest

Extra Virgin Premium Olive Oil



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