



Mayonnaise cake



Categoria

Doces e Sobremesas



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

6 pessoas

Ingredientes



To taste: Gallo Extra Virgin
Olive Oil Mild

- 150g of yellow or brown sugar
- 200g of mayonnaise (prepared with Gallo Extra Virgin Olive Oil Mild)
- 6 eggs
- 180g of flour
- 1 tablespoon of baking powder
- 150g of grated walnut kernels

Modo de preparação

1

Whip the yellow/brown sugar with the mayonnaise until it becomes a light cream.

2

Add the yolks and continue whipping.

3

Mix the baking powder with the flour and the grated walnuts, and then fold into mayonnaise.

4

Mix the baking powder with the flour and the grated walnuts, and then fold into mayonnaise.

5

Bake in a rectangular pyrex for 40 minutes at 200°C.

6

Then sprinkle with powdered sugar and cut into cubes.

Produtos utilizados



Mild

Extra Virgin Olive Oil



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