

Lemon cake

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Doces e Sobremesas	Médio	Fácil	Intermediate	With family	4 pessoas

Ingredientes

- 8 tbsp of Gallo Extra Virgin Olive Oil Bio
- 245g of yoghurt
- 2 limes
- 2 eggs
- 220g of flour
- 200g of sugar
- 1 tsp of baking powder
- Salt, to taste
- Icing sugar, to taste
- Lemon juice, to taste

Method of preparation

1. Preheat the oven to 180ºC. Grease a baking pan with Gallo Extra Virgin Olive Oil and set aside.
2. In a bowl mix the Gallo Extra Virgin Olive Oil Bio, yogurt, lime juice and the eggs.
3. In another bowl, mix the flour, sugar, baking powder, add a pinch of salt and a lime zest.
4. Then mix the two bowls with the help of a spatula, until the ingredients are well combined.
5. Place in the pan and bake for 40 to 50 minutes.
6. Wait five minutes, before you unmold it.
7. In a bowl mix the icing sugar with the lemon juice until a thick syrup is obtained. Pour over the cake.

Produtos utilizados



Bio

Extra Virgin Olive Oil

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