



Spinach cake



Categoria

Doces e Sobremesas



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

12 pessoas

Ingredientes



1/2 cup of Gallo Extra
Virgin Olive Oil My First
Olive Oil

- 400g of washed spinach leaves
- 300g of sugar
- 270g of flour
- 4 eggs
- 1/2 cup of edible oil
- 1 teaspoon of baking powder

Modo de preparação

1

Preheat the oven at 170°C and grease the baking pan with Gallo Extra Virgin Oil My First Olive Oil.

2

Put the spinach, eggs, sugar, oil and Gallo Extra Virgin Oil My First Olive Oil into the food processor and blend until you obtain a smooth paste.

3

Add the baking powder to the flour and fold them into the wet mixture, until the ingredients are well combined.

4

Add the mixture to the baking pan and bake for 30 min.

5

When cold, take it out of the baking pan and cut into small cubes and it's ready to serve!

Produtos utilizados



My First Olive Oil

Extra Virgin Olive Oil



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