



Avocado Mayonnaise Cake



Categoria

Doces e Sobremesas



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Intermediate



Com quem?

With family



Nº de pessoas

8 pessoas

Ingredientes



To taste: Gallo Extra Virgin Olive Oil Reserve

- 150g of yellow sugar
- 200g of mayonnaise made with Gallo Extra Virgin Olive Oil Reserve
- 8 eggs
- 200g of flour
- 200g of mature avocado pulp
- 5g of baking powder
- To taste: powdered sugar

Modo de preparação

1

Whip the yellow sugar with the mayonnaise made with Gallo Extra Virgin Olive Oil Reserve until you get a fluffy cream.

2

Add the egg yolks and continue whipping.

3

Add the avocado pulp and add the sifted flour and baking powder.

4

Whip the egg whites and blend gently with the previous mixture.

5

Pour the mixture into a greased and floured rectangular cake tin.

6

Bake at 200°C for 35 minutes.

7

After removing it from the tin, sprinkle with powdered sugar.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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