



Lemon cake



Categoria

Doces e Sobremesas



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Intermediate



Com quem?

With family



Nº de pessoas

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 180°C. 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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