# **EGG CAKE**

## INGREDIENTS:

* 4 eggs
* 400 grams sugar
* 400 grams flour
* 1 glass of milk
* 1 small cup of olive oil
* 2 lemonades
* grated lemon zest

## PREPARATION:

1. Beat the egg whites until stiff, add sugar and mix. Then add olive oil, the egg yolks, milk, grated lemon zest and gradually mix in flour. Mix until the dough is consistent. Finally, stir in the lemonades.
2. Pour the mixture into the moulds.
3. Bake for 30 min (approx.) at 200º.
4. TO test if cooked, prick the cake with a knife, if clean then the cake is cooked, if not, cook it a little longer.
5. Remove the cake from the oven and sprinkle with sugar.

Another variety is heating rum or brandy, pour on top of the cake and flame it.