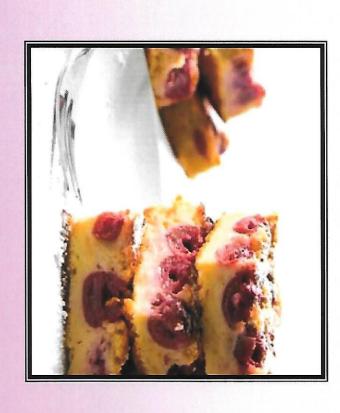
Recipe

Ingredients:

- Six eggs
- Sugar 400 g
- 300 g flour
- 50 ml of oil
- 600 g pitted cherries
- Juice from half a lemon and zest of half a lemon
- Baking powder
- Powdered sugar



Directions:

lemon zest and mix well with an mixer Take the eggs and separate the yolks from whites .Rub the yolks with an cup of sugar. then add oil and

Separately Mix the egg white, then gradually add the remaining sugar and continue to mix until a stiff meringue. Mix yolks with meringue obtained content.

sugar and serve cold pre-heated to 180 degrees until brown. At the end of the toothpick test is done, sprinkle a little powdered Pour batter into pan lined with baking paper and sprinkle cherries all over the tray and put them in the oven Meanwhile, the baking powder and the flour are mixed is added to the dough, mixing from bottom to top.

Tips: You can serve it with yogurt.