

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:

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

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.

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



Tips: You can serve it with yogurt.