

# 'Carob Cake'

- INGREDIENTS:

100 gr. carob flour.

150 gr. of wheat flour

3 eggs

½ glass of oil

1 small glass of water

150 gr. sugar

1 pinch of fresh yeast



- ELABORATION:

Raise the egg whites with the sugar to stiff peaks, then, and without then, while stirring, slowly add the egg yolks, oil and water. When everything is well blended, add the flours and the yeast and continue mixing until the dough continues mixing until the dough has a uniform consistency uniform. Put the dough in a mold greased with olive oil and put in the oven, preheated, for half an hour at 180°C.