

Recipes from Around the World



Coffee Cake from Peru

FACT: Peru is the world's second-largest producer of coca, after Colombia. Families in former coca-growing areas are learning how to improve their livelihoods through coffee.

Ingredients

100 ml milk
50 g butter
3 eggs
1 tbs cocoa
2 tsp baking soda
a pinch of salt
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1 tbs cocoa
2 tsp baking soda
a pinch of salt

Directions

1. Preheat the oven to 350 F.
2. Prepare a round mold about 8 inches in diameter. Place silicone paper at the bottom and grease the sides with butter.
3. Separate the egg whites from the egg yolks.
4. Beat the egg whites.
5. Mix the sugar, evaporated milk, salt, and espresso. This can be done by hand or with a mixer.
6. Add the egg yolks and the oil to the mixture.
7. Add the flour and baking powder to the mixture. Beat until smooth.
8. Add the egg whites to the mixture. Gently beat with a spatula.
9. Fill the mold with the mixture.
10. Bake for 45 minutes or until golden brown.
11. Let cool on a rack for 20 minutes, and then release the cake from the mold.