



Coffee Cake

Contributed by Santa Rosa de Oso and San Antonio de Padua
Clients of TechnoServe's Alianza Café Project

Ingredients:

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

Directions:

- Preheat the oven to 350 degrees.
- Prepare a round pan about 8 inches in diameter. Place silicone or parchment paper at the bottom and grease the sides with butter.
- Separate the egg whites from the egg yolks.
- Beat the egg whites.
- Mix the sugar, evaporated milk, salt, and espresso. This can be done by hand or with a mixer.
- Add the egg yolks and the oil to the mixture.
- Add the flour and baking powder to the mixture. Beat until smooth.
- Add the egg whites to the mixture.
- Gently fold with a spatula.
- Fill the pan with the mixture.
- Bake for 45 minutes or until golden brown.
- Let cool on a rack for 20 minutes, and then release the cake from the pan.