

SPONGE CAKE WITHOUT GLUTEN



GLUTEN-FREE PREPARATION FOR SPONGE CAKE

MODE OF USE:

1. Put the egg-white with a pinch of salt and beat to the point of snow.
2. Beat 2 minutes the egg yolk with 50gr of oil. Add 30 g of yogurt to taste and a drop of lemon. Beat other 2 minutes.
3. Incorporate the Mix by beating 2 minutes.
4. Wrap everything by adding the egg-whites until forming a uniform mass.
5. Put in mold up to half of its capacity.
6. Bake at 180 degrees for about 30 minutes.