

Coca de llanda

DESSERTS

Coca de llanda is a typical tea time snack in the Region of Valencia. It's also great to eat after dinner with a coffee or digestif such as mistela. Want to make this sponge cake at home? It's so easy.



Serves 8



1hour

INGREDIENTS

- 3 eggs
- 350 g sugar
- 300 g milk
- 350 g flour
- 150 g olive oil
- 1 tapbaking soda
- Lemon zest to taste



STEP BY STEP

- 1. Beat the eggs until frothy.
- 2. Stir in the rest of the ingredients and mix until smooth with no lumps.
- 3. Preheat the oven to 180°C.
- 4. Pour the mixture into a baking tray (29.5 cm by 25.5 cm) and sprinkle sugar on top.
- 5. Place the tray in the oven and bake for 25-30 minutes until golden.
- 6. Tuck in!