

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



1 hour

INGREDIENTS

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

Coca de llanda



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!