

The Mandarin Cake

Ingredients :

Egg,

a cup of sugar granules,

an oil cup,

a glass of lemon juice with water (lemon squeezed and add water to the cup),

red yeast,

2 whole mandarin,

salt,

3 cups thin semolina.

Syrup:

Water cup, cup of sugar granules

Boil water and sugar until the size decreases.

Method:

In the electric mixer, mix the eggs with the sugar granules, lemon juice, oil, mandarin, yeast, salt and grind all well.

In the bowl of the mixture, add 3 cups of thin semolina, mix all, and place in a well-greased bowl with butter spread the mixture, sprinkle with chopped almonds, and cook the cake in the oven at 160 degrees above and below.

When you remove the cake from the oven, tie it with the syrup.