



Feta & Sundried Tomatoes Cake



PREP TIME

15 minutes

COOKING TIME

35-40 minutes

SERVES

4 people

INGREDIENTS

- 200g of flour
- 1 packet of baking powder
- 3 eggs
- 10cl of olive oil
- 12.5cl of milk
- 100g of feta cheese
- 100g of marinated sundried tomatoes
- 1 pinch of salt
- 1 pinch of pepper

STEPS

1. Preheat your oven to 355°F (180°C).
2. In a mixing bowl, mix the sifted flour and baking powder.
3. Add the eggs and whisk.
4. Gradually pour in the olive oil and milk while mixing.
5. Cut the feta cheese and sundried tomatoes into small cubes and add them to the mixture.
6. Add salt and pepper.
7. Pour the mixture into Ekau SmartFlex Loaf cake mould.
8. Bake for 40 minutes.
9. Check the cake's doneness by inserting a knife, which should come out clean.
10. Let cool before serving.

TIPS

- For extra flavor, add some chopped fresh herbs like thyme.
- Serve with a tomato coulis on top!

THE TOOLS WE USED



Loaf pan
SMARTFLEX
Silicone bakeware

Others:

- Mixing bowl
- Spatula
- Measuring cups and spoons
- Whisk

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