



GINGER CAKE

NIBBLEDISH CONTRIBUTOR

Ingredients

4 eggs, 1.5 glass of flour, 1 glass of sugar, 1 glass of milk, 3/4 glass of oil, 1 package baking powder, 1 package vanilla, 1 teaspoon cinnamon, 2 teaspoon ginger, 2 glass of nut or walnut

Instructions

First, let's warm up our oven in 180 C. Whisk eggs, sugar and vanilla for 10 minutes. In another plate mix flour, cinnamon, ginger and baking powder. To our first mix(egg-sugar-vanilla) add milk and oil by whisking 2-3 minutes and then let's put our second mix(flour-cinnamon-ginger-baking powder) in first mix and whisk 5 more minutes. Then we add walnut(or nut) and pour our mix into the cake pattern which we oiled it before. Keep it in oven for 1 hour. But it is a good idea to check your cake frequently... Enjoy!!!