



Keks Cacao

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 eggs
- 1 1/2 cups sugar
- 8 tbsp oil
- 8 tbsp water
- 1 pack (10gr) baking powder
- 3 cups flour
- 4 grams vanilla extract
- 1 tbsp cacao (u can put more)
- castor/powdered/icing sugar

Instructions

1. Beat the egg whites almost to snow
2. Add the egg yolks and sugar
3. In the flour add baking powder and stir a little bit
4. Mix everything together except the cacao
5. Pour 2/3 texture in a special dish (u can use everthing u want but i use dish so the shape is like that)
6. In the other part add cacao mix and pour.
7. Bake until is ready at 220-250 degrees C
8. After its ready leave it a little bit to cool down and turn it upside down
9. Put some castor/powdered/icing sugar on top.

Serve and enjoy!
