

Chimacien cake

A dry cake a lot lighter than a ponder cake.

Ingredients:

250 grams of flour,
250 grams of fine sugar,
125 grams of butter,
3 eggs,
1 dl of milk,
2 teaspoons of baking powder,
1 sachet of vanilla sugar

Mix all dry ingredients.

Melt the butter in the milk.

Add the egg yolks.

Beat the egg whites until they are firm.

Add the liquid to the mixed ingredients and mix.

Add the beaten egg whites carefully.

Pour in a greased and dusted-with-flour mould.

Bake in the oven for 35 minutes at 200C°