

EASTER CAKE RECIPE

Ingredients for the cake

- 130 gr flour
- 130 g sugar
- 4 eggs
- Zest of one lemon
- 1 pinch of salt

Ingredients for topping and decoration

- Jam of your choice, the traditional mona is with peach jam (optional).
- 160 g chocolate bar
- Syrup (100 ml water, 100 ml sugar)
- 2 sheets of gelatine
- Chopped almonds
- Strawberries (optional)
- Elements to decorate: chocolate egg, chocolate figures, chick figures, coloured feathers...

Step by step

Before starting to get your hands on the dough, we recommend that you **read the whole recipe**, and that you leave the sponge cake to **rest for a day in the fridge** and then have it at room temperature when it is time to assemble it. So, now, let's get started!

1. Preheat the oven to a temperature of 180 °C.
2. In a big bowl mix the eggs, lemon zest, sugar and pinch of salt. Mix until the dough becomes 3 times larger. Next, add the flour, which you have previously sieved, and mix the whole mixture with encircling movements until all the lumps have disappeared.

3. Pour the mixture into a round mould of about 22 centimetres in diameter, which has been greased with butter and then floured to prevent the cake from sticking when baking and to make it easier to remove from the mould later.
4. Put the mould in the hot oven and bake it for approximately 16 minutes or until the cake is well done inside. (**Tip:** to know if the cake is done, prick it with a toothpick and if it comes out clean, it is a sign that it is done).
5. Remove the sponge cake from the oven, unmould and leave it on a wire rack at room temperature. Once cool, we can leave it for the next day wrapped in cling film or, if we wish, we can continue with the recipe.
6. **To make the syrup**, pour 100 ml of water with 100 ml of sugar into a saucepan and stir slowly. When it comes to the boil, remove from the heat, and set aside.
7. Take a saucepan to melt the chocolate over a low heat, stir with a wooden spoon, and when it is melted, remove from the heat, and set aside.
8. Take our sponge cake, cut it in half, spread syrup on both halves and fill with the jam of your choice. Put one half on top of the other and soak the surface of the sponge cake with the remaining syrup. Spread the melted chocolate on the sides and stick the chopped almonds on top.
9. Spread the top of the sponge cake with jam and decorate as you like with the strawberries, chocolate figures and coloured feathers... Before eating our Easter cake, it is advisable to **leave it in the fridge for 30 minutes** so that the chocolate solidifies.

And now, Enjoy and Happy Easter!

