

My Favorite Recipes



Lemon Polenta Cake

- 450g butter, room temperature
- 450g brown sugar Vanilla
- 6 eggs
- 250g almond flour
- 250g desiccated coconut
- 220g polenta
- 8g baking powder
- 180ml lemon juice (about 4 lemons)

Method

- Beat the sugar, butter and vanilla until light and creamy.
- Add the eggs and beat until incorporated.
- Add the dry ingredients.
- Add the lemon juice and zest.

Bake at 150°C for 45 minutes in a preheated oven.

Cream Cheese Frosting

- 400g cream cheese (room temperature)
- 200g butter (room temperature)
- 600g icing sugar, sifted
- Juice of 1 lemon

Beat the cream cheese until smooth. Gradually add the butter and beat until incorporated. Add the icing sugar and mix with a spatula. Return to the mixer and beat for 5 minutes until pale and fluffy. Add the lemon juice at the end, mixing on low speed.



Black Forest Brownie

- 180g sugar
- 90g cocoa powder
- 170g melted butter
- 3 eggs
- 60g flour

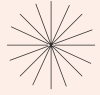
Perfect for Christmas!

Mix everything together and pour into a greased baking dish.

- 250g melted cream cheese
- 100g sweetened condensed milk
- 1 egg

Mix together and pour over the raw chocolate batter. Swirl lightly with a skewer or toothpick to create a marbled effect. Sprinkle chopped maraschino cherries on top.

Bake at 180°C for 22 minutes in a preheated oven.



Banana Bread

- 2 eggs
- 80g oil
- 110g yogurt
- 80g brown sugar
- 340g flour
- 12g baking powder
- 1 tbsp vanilla
- 1/2 tbsp cinnamon
- 3 bananas

Easy cake
No mixer required!

Method

Mash the bananas in a large bowl, leaving a few small chunks.

Add the eggs, oil, yogurt, brown sugar, vanilla and cinnamon.

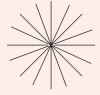
Mix well.

Gradually add the flour and baking powder, mixing gently until just combined.

Do not overmix.

Extra Tips: Grease the pan with sugar and cinnamon. Place banana slices on top of the batter and sprinkle with brown sugar and cinnamon before baking.

Bake at 160°C for 35 minutes in a preheated oven.



Orange Cake

- 3 oranges
- 2 eggs
- 110g coconut oil
- 200g sugar
- 150g gluten-free flour (or regular flour)
- 150g almond flour
- 1 tbsp baking powder (12g)
- 1 tbsp poppy seeds (optional)

Method

- Microwave the oranges for 10–12 minutes and allow them to cool.
- In a bowl, combine the flours, baking powder and poppy seeds.
- Blend the oranges until they form a paste. Add the eggs, sugar and oil and blend again until smooth.
- Pour the orange mixture over the dry ingredients and stir until combined.

Bake at 180°C for 35 minutes in a preheated oven.



Chocolate Coffee Cake

- 375g flour
- 200g brown sugar
- 90g cocoa powder
- 22g baking powder
- 5g baking soda (two pinches)
- 180ml vegetable oil
- 480ml water
- 6g instant coffee Method

Preheat the oven to 180°C.
Warm the water and dissolve the instant coffee. Add the oil.
Sift the flour, sugar and cocoa into a bowl.
Gradually add the oil and coffee mixture and mixing well after each addition.
Finally, add the baking powder and baking soda, mixing gently until incorporated.

Bake at 180°C for 25 minutes in a preheated oven.

Bolo super fácil e barato!

**Super easy and affordable!
No mixer required, just one bowl.**

**No eggs, so it's
vegan-friendly :)**