



Sweet Cornmeal Cake BrazilianStyle

Oscar · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

Very easy and fast to make from scratch and healthy too In Brazil this cake is a favorite alongside a cup of coffee for breakfast It is very similar in texture to a cornmeal bread but only this is a sweet cake instead Stir your favorite seeds or walnuts into the blended batter before pouring into the pan if desired

Ingredients

— - 2 cups cornmeal - 1 ½ cups white sugar - 1 cup milk - 1 cup coconut milk - 1 cup all-purpose flour - 3 eggs
- ? cup vegetable oil - 1 teaspoon baking powder

Instructions

1. Preheat oven to 340 degrees F (170 degrees C). Grease and flour a 10-inch round cake pan. Blend cornmeal
2. sugar
3. milk
4. coconut milk
5. flour
6. eggs
7. and vegetable oil in a blender until smooth; add baking powder and blend to integrate. Pour the cornmeal mixture into the prepared cake pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. 30 to 40 minutes. Cook's Note I use coconut oil but
9. for neutral flavor
10. use canola oil. In Brazil
11. people usually mix a pinch of fennel seeds into the batter. This is how my mother makes it. I use walnuts instead
12. just because I add walnuts to everything. Brown sugar and white sugar can be used interchangeably in this recipe
13. to taste preference. You can use 2 cups of regular milk
14. if you don't like coconut milk
15. in which case the amount of oil should be increased to 1 full cup.