



CAKE WITH RED GRAPES



5 min



1 h. 5 min



easy



16 pieces

INGREDIENTS

140 g extra virgin olive oil, plus extra for greasing
180 g flour, plus extra for greasing
100 g almonds, roasted
100 g sugar
1 orange peel
2 large eggs
125 f full-fat milk
50 g cornmeal
1½ tsp baking powder
1 pinch salt
400 g red grapes, deseeded

USEFUL ITEMS

Square cake tin 20 x 20 cm

PREPARATION

1. Preheat oven to 180°C. Grease a square cake tin 20 x 20 cm and set aside.
2. Place roasted almonds into mixing bowl and grind **10 sec/speed 10**. Transfer in a bowl and set aside.
3. Place sugar and orange peel into mixing bowl and grind **10 sec/speed 10**. Scrape down sides with the aid of spatula.
4. Add eggs, olive oil, milk, roasted almonds, flour, cornmeal, baking powder and salt and mix **20 sec/speed 6**.
5. Transfer mixture into cake tin and spread evenly. Scatter on top 200 g red grapes and cook in preheated oven (180°C) for 15 minutes.
6. Scatter the remaining 200 g grapes on top and cook for 25 minutes. Check by dipping a skewer in the center of the cake, which should come out clean. Allow the cake tin to cool for 15 minute. Remove from cake tin and cut into small square pieces.