

## Bolo de alfarroba e amendôas (cake with carob and almond)



### Ingredients

- ✓ 1 cup flour
- ✓ 2 cups brown sugar (or part of this as honey)
- ✓ 1 cup carob powder
- ✓ 1/2 cup of oatmeal
- ✓ 3 tablespoons olive oil
- ✓ 1/2 cup ground almonds (or another nut)
- ✓ 1 cup milk
- ✓ 4 eggs
- ✓ 1 tablespoon baking powder
- ✓ 1 tablespoon slivered almonds to decorate

### Directions:

*First grease a shape, preferably square shallow and set aside*

*Separate the whites from yolks and beat the egg whites till stiff, set aside*

*Mix the flour, oatmeal, baking powder and carob powder*

*Add oil, almonds, then the milk and stir well*

*Incorporate the egg yolks into the mixture and the egg whites, slowly moving upwards*

*Pour the batter into the greased shape, finish with the slivered almonds and bake in preheated oven for 40 minutes at 180 °*

*Enjoy!*