MYFAVORITEDISH

 Add the lemon zest, oil, juice and milk.

With the help of a sieve, sift the flour and add it.

Finally we put the sodas or yeast.

Pour into the mold, and sprinkle sugar and cinnamon on top, with this we will get a crunchy layer of sugar that is very characteristic of this coke.

We put in the oven at medium height and bake between 20 and 30 minutes.

Hello, today I am going to teach you how to make a very easy Spanish coca de mida and the process will be very fun for you, well, let's start

INGREDIENTS:

150g of sugar.

170 g of sunflower oil.

50 g of orange juice.

220g of milk.

400 g of flour.

3 fizzy drinks of each color or a packet of yeast

3 large XL eggs or 5 small.

 ELABORATION

 1 . Preheat the oven to 180ºC.

2 . Prepare a rectangular or flat mold and line it with parchment paper or spread it with butter and a little flour.

3. Beat the eggs with the sugar well until the dough is white.

4 .Add the lemon zest, oil, juice and milk

5. With the help of a sieve, sift the flour and add it.

6 .Finally we put the sodas or yeast.

7 . Pour into the mold, and sprinkle sugar and cinnamon on top, with this we will get a crunchy layer of sugar that is very characteristic of this coke.

8. We put in the oven at medium height and bake between 20 and 30 minutes.

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