CIAMBELLONE

INGREDIENTS: flour: 300 grams

 Sugar:150 grams

 Cocoa:80 grams

 Eggs: 3

 Extravirgin olive oil: half glass

 Milk: half glass

 Lemon: 1

 Baking powder: one sachet

INSTRUCTIONS:

mix the eggs with the sugar with an electric mixer;

gradually add the milk then the oil and finally the lemon peel, only the yellow part (well washed);

add the flour, making sure that no lumps are formed, and then add the yeast;

grease and put some flour on a baking pan and pour in half of the mixture;

add the cocoa to the remaining mixture and mix well until the cocoa is well mixed. Also pour this part of the mixture into the pan;

bake for 45 minutes at 180 degrees;

at the end of cooking let it cool before cutting it and serve it warm or cold!