**CHOOSE:**

CHOCOLATE CAKE

LEMON CAKE

ORANGE CAKE

**STEP 1:**

* Catch a round silicone mold.
* Spread with butter the mold.
* Sprinkle flour into the mold and dump to remove leftover flour.

**STEP 2:**

* Catch a bowl.
* Put:
* Three eggs,
* If the cake is of Orange or chocolate, put 150 gr of sugar;

If it is the lemon cake, put 180 gr of sugar,

* 1 tablespoon vanilla sugar,
* 120 gr of sunflower oil,
* If it is the orange cake, put 50 gr of fresh orange juice;

If it is the lemon cake, put 40 gr of lemon juice;

If it is the chocolate cake, put 50 gr of soluble cocoa,

* Zest of one orange peel,
* Mix it.
* Add:
* 150 gr flour,
* An envelope of yeast.

**STEP 3:**

* Pour the mixture into the mold.
* Put in the microwave for 10 minutes at 700w of power.
* Let the cake and let it rest in the microwave without opening it.
* Check with a skewer that the cake is well made.
* Let cool and unmold.

**STEP 4:**

* Open the cake in half
* Fill with jam, chocolate cream or whipped cream.
* Join the two halves.
* Cover the cake with chocolate topping.
* Let cool and serve.

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