

Cake with mascarpone



Ingredients:

450gr flour 00

100g butter

300gr sugar

3 eggs

250gr mascarpone

1 teaspoon baking powder for cakes

200ml milk

grated zest of one lemon

1 pinch of salt

chocolate

Beat the eggs with the sugar until they are frothy, add slowly the melted butter, then gradually the mascarpone, milk, lemon zest, and finally the flour with the baking powder. Pour the mixture into the greased and floured pan (using a titanium pot 26 you'll get a donut, putting a glass in the middle, plus 10 muffins). Cover with Magic Cooker and cook on high heat for 2 minutes, then continue on low heat for the next 25-30 minutes, drying several times the lid. Once cooked (toothpick test), leave covered for another 3 minutes with the heat turned off. After that, remove the lid and let it rest in the pot until it cools off.

Enjoy your meal with Magic Cooker!