Cake with Olives and Dried Tomatoes

This cake is delicious as an aperitif or to accompany a soup or salad.

For 4 people

Preparation: 15 min

Cooking time: 35 min

Easy

250 g raising flour, sifted

4 eggs

1,25 dl DreamTM Almond Sugar-free + Calcium

3 Tbs olive oil

100 g pitted black olives, sliced

100 g dried tomatoes, coarsely chopped

75 g Parmesan, grated

1 tsp vegetable margarine

pepper

1. Preheat the oven to 200 °C. Blend the flour with the eggs. Then add the vegetable drink and olive oil. Stir well.
2. Add then the olives, the dried tomatoes and the Parmesan. Season with pepper. Mix well.
3. Pour the batter into a greased pan. Bake 35 to 40 minutes. Let cool on a cake rack.

Tip:

To check for doneness, insert a knife in the center of the cake. The tip should come out clean.

Variation:

Replace the DreamTM Almond Sugarfree + Calcium by DreamTM Rice Calcium, DreamTM Oat + Calcium & Vitamins or DreamTM Spelt Organic + Calcium.