

Que Que Chilean Cake

with Cinnamon Sugar

This simple, yet delightful coffee cake is a typical Chilean homemade cake eaten at tea time.

the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $\frac{2}{3}$ cup whole milk (160g)
- $\frac{1}{4}$ cup juice and zest from two lemons (60g)
- $\frac{1}{2}$ cup chopped pecans (56g)

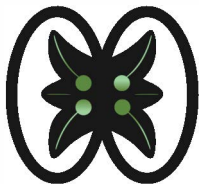
Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the milk, lemon zest and juice and the vanilla cake mix. Beat on low speed for one minute until well combined.

Stir in the chopped pecans.

Pour batter into prepared pan and bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.



the Sugar

YOU WILL NEED

- 3 tablespoons powdered sugar mixed with 2 teaspoons ground cinnamon

Just before serving, sprinkle the cinnamon sugar evenly over the cooled cake.