

Magdalena Kolač MAGDALENA CAKE



Ingredients

250 g flour 0
200 g sugar
200 g lard, or butter, or margarine
6 eggs
grated rind of a lemon or an orange
half of baking powder
salt
icing sugar

Mix butter with sugar. Then add an egg yolk at a time. Add the grated rind of a lemon or an orange.

Add flour with baking powder and mix.

Mount the egg whites, with salt, until stiff. Add to the main mixture and gently incorporate.

Cook at 180 degrees for 35-40 minutes.

Let cool and cut moons with a pastry rings (6 cm diameter) and sprinkle with powdered sugar.

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