

MAKE YOUR OWN ...

Magdalenas



What are magdalenas?

In English, 'magdalena' translates as 'cupcake'. These little cakes are often flavoured with lemon and have a sugary crust. In Spain, magdalenas are often eaten at breakfast (**desayuno**), or as a snack (**tentempié**) with a cup of coffee (**café**).



Ingredients:



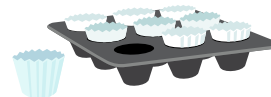
- zest of 1 lemon (**un limón**)
- 3 eggs (**tres huevos**)
- 2 tsp baking powder (**levadura en polvo**)
- 100ml olive oil (**aceite de oliva**)
- 150g self-raising flour (**harina**)
- 150g caster sugar (**azúcar**)

Method :

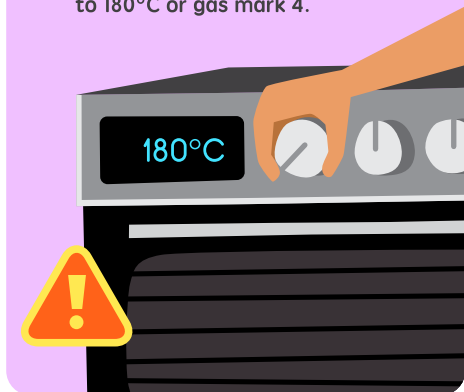


Important Note: This recipe uses a hot oven so make sure you ask an adult to help you.

You will also need a cake tin and cases.



- 1** Get an adult to preheat the oven to 180°C or gas mark 4.



- 2** Beat (**batir**) the eggs and sugar together in a bowl (**cuenco**) until the mixture goes fluffy.



- 3** Slowly add in the oil and stir (**remover**) the mixture until it becomes creamy, then add the lemon zest.



- 4** Add the baking powder and sift (**tamizar**) the flour into the mixture, giving everything one final mix.



- 5** Pour (**verter**) the mixture into paper cases until they are half (**medio**) full.



- 6** Sprinkle some sugar on top and get an adult to place the tray in the oven for fifteen (**quince**) to twenty (**veinte**) minutes.

15-20 mins

