

# CIAMBELLONE RECIPE

## Ingredients:

- 400g flour
- 200g sugar
- 3 eggs
- ½ glass of seed oil
- 1 glass of milk
- 1 sachet of yeast
- bitter cocoa

preparation time: fifteen minutes

cooking time: forty minutes

# Preparation part 1

Preheat the oven to 180 degrees for the end. we begin to break the eggs in the bowl and mix with the blender.

Put the flour together with the eggs and mix.



Scratch the lemon peel in the dough and mix.

First pour the half glass of seed oil into the dough then the glass of milk then mix very slowly.



Add the flour to the dough and mix until it thickens.

## Part 2

Add the flour to the dough and mix until it thickens.



Add the yeast and mix.

pour the dough into the mold (not all) and then add the bitter cocoa to the bowl and pour it over the mold dough.



Put the dough in the oven.

This is my dessert

