



Quinoa sponge cake



Source: Foundation for Promotion and Research of Andean Products, PROINPA (Bolivia)

Ingredients:

1 cup quinoa flour
1 ½ cups white flour
½ cup cornflour
3 tbsp butter
½ cup sugar
5 eggs
1 orange
1 ¼ cups milk
3 tsp baking powder

Preparation:

- Beat the butter, sugar and egg yolks into a creamy mixture (put the egg whites in a separate bowl).
- In another bowl, place the white flour, quinoa flour, baking powder and grated orange peel.
- Mix the ingredients and then slowly add to the previous mixture.
- Add the juice of the orange and the milk, beating energetically.
- Beat the egg whites until stiff and gently fold into the mixture.
- Place the mixture into a previously greased and floured baking pan. Bake at 250 °C for 45 minutes.