EDIFACOOP - PORTUGAL

Easter Recipes

Easter recipes

Pão de ló

Ingredients

7 eggs
250g sugar
150g flour
lemon or orange zest

Method

1- Heat the oven to 180C
2- Separate the egg into yolks and whites
3- Whip the whites with 4 spoons of sugar to stiff peaks and reserve
4- Whip the yolks with sugar until getting a whitish cream
5- Alternately, fold the flour and the whites
6- Turn the cake mixture into the tin
7- Bake for 30 minutes

Cavacas

Ingredients

4 yolks
3 eggs
200g sugar
175g flour
1/2 lemon, zested
1/2 tsp cinnamon

Method

1- Heat the oven to 180C
2- Beat the eggs, yolks and sugar for 20 minutes, until getting a whitish and soft cream
3- Add the lemon zest, cinnamon and sifted flour
4- Wrap it without beat
5- With a dessert spoon, put small pieces of dough in a baking tray
7- Bake for 10 minutes

Easter recipes

Coquinhos

Ingredients

3 eggs
150g sugar
50g melted butter
1 ssp lemon zest
250g grated coconut

Method

1- Heat the oven to 180C
2- Beat the eggs and sugar
3- Add butter, lemon zest and grated coconut
4- Mix all the ingredients
5- Make small balls and put them in cupcake wraps
7- Bake for 30 minutes