

RAQUEL's BRAZILIAN CORNMEAL CAKE

(from Na Cozinha com Carolina Ferraz)

a little butter and flour to prepare the pan

4 eggs

3 cups of milk

1 + ½ cups sugar

2 Tbs butter

2 Tbs flour

1 cup cornmeal

100 g (4 oz) sweetened, shredded coconut

1 cup farmers type fresh cheese, coarsely grated

1 Tbs baking powder

Heat the oven to 350F. Prepare a round, medium size, ring cake type pan by buttering the inside and adding a small amount of flour, tapping off the excess.

Add all ingredients to a blender and mix until they form a smooth batter. Pour the batter into the prepared pan, and bake for 45 to 50 minutes, until a cake tester or toothpick comes out clean.

Let the cake cool for 10-15 minutes before unmolding. Enjoy it warm or cold.