

## **TORTA DE LIQUIDIFICADOR (BLENDER PIE)**

*(from the Bewitching Kitchen)*

*for the "dough"*

1 cup oil (I used canola)  
2 cups milk (full-fat)  
3 eggs  
2 cups all purpose flour  
1/4 cup shredded Parmigiano cheese  
1 teaspoon baking powder  
1/2 teaspoon salt

*for the filling*

caramelized onions  
sauteed mushrooms  
shredded mozzarella cheese  
diced tomatoes  
(or any other filling you like to use)

Heat the oven to 375 F. Lightly grease or spray with oil a baking dish (9 x 13 or slightly smaller is fine).

Make the dough: add to a powerful blender all the ingredients, and blend for 5 minutes until completely smooth. Stop the blender and clean its sides a couple of times during the process.

Pour half of the batter in the prepared dish, add all ingredients for the filling on top, pour the rest of the batter, spreading gently with an offset spatula to enclose all the filling.

Bake for 45 minutes or until all puffed up and golden on top. Let it cool until just warm before cutting in slices. It can be prepared a couple of days in advance, to re-heat use a low oven, microwave is not recommended.