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PESTO PINE NUT CAKE

Makes one loaf

180g flour
3 eggs
100ml milk
50ml olive oil
100g grated gruyère cheese (or mature cheddar)
3 tablespoons of pesto
2 tablespoons of pine nuts
2 teaspoons of baking powder

1. Preheat the oven to 180°
2. Roast the pine nuts in a pan until golden.
3. In a bowl mix the eggs with the olive oil, milk and pesto. Add the flour, baking powder, cheese and pine nuts.
4. Season with pepper and some salt (I didn't use any salt since my pesto was already very salty, but it depends on how yours is).
5. Pour the batter into a buttered cake tin and bake for 50 mins.