

Ham and grated Monterey jack cake - Virtual Workshop Version

Recipe for 4

Description

A soft and moist cake perfect for your lunches and video meetings.

Note

A simple cake base that you can adapt using a whole bunch of other ingredients, use your imagination and follow your instinct.

Ingredients

Cake

- 250 Gr Flour
- 4 Unit(s) Egg
- 60 Ml Canola oil
- 60 Ml Milk
- 8 Gr Baking powder
- 225 Gr Cooked ham
- 150 Gr Monterey jack cheese

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **375 F°**

To prepare before class

Ingredients

Make sure all your ingredients are weighed and ready.

Get your eggs out of the fridge an hour or two before the class, it will make it easier for them to mix in.

Material

- 1 cake mould
- 1 bowl, 1 whisk, 1 plastic spatula
- 1 cutting board, 1 chef knife
- 1 baking sheet

Prep with the chef

If you have a thick white piece of ham, we will cut it in small cubes.

Grease your cake mould with butter, put some parchment paper then butter the parchment paper.
Better safe than sorry !

Cake

In a bowl, pour the flour, then the eggs and start to mix. Mix the oil with the milk, add the ham cubes, baking powder, and finish with the grated cheese.

Make sure your mixture is homogenous. Pour in your mixture in the mould to 3/4 height.

To know if your cake is cooked, slide in it with a small pairing knife in the center, if the knife comes out clean and hot, it's ready.

Should take between 35 and 45 minutes.

Bon appétit!