Ingredients 4 eggs a cup of milk A cup of yogurt cup of sugar cup vegetable oil 3/5 flour (3 and a half cups) teaspoon vanilla 1/5 teaspoon baking powder (one and a half teaspoo Half a teaspoon of baking soda Sesame

Directions

First, we turn on the oven at 180 degrees (above and below).

First, we turn on the oven at 180 degrees (above and below). To prepare the cake: We grease the cake mold with a little butter, then put a little flour in the mold and distribute it, then get rid of the excess flour, and then put in the egg bowl (if the size is large 3 eggs are enough), sugar, vanilla (or any flavoring). (available), then we mix the ingredients with the electric whisk until the size of the ingredients doubles, then we add the oil and we mix it with the ingredients, then we add milk, yogurt, and we mix all the ingredients well, and then we add flour, baking powder, baking soda, and we beat again. The ingredients are mixed well with the hand whisk until we get a cohesive texture, then we pour the mixture into the cake mold and sprinkle a little sessence and the out it in the aven for 40 minutes. a little sesame on it and put it in the oven for 40 minutes, after which the cake is ready.

CHEF OMAR

Bon Apetit!