

## Bolo do água-mel (honey-water cake)



### Ingredients

- ✓ 6 eggs
- ✓ 3 cups of sugar
- ✓ 3 cups of flour
- ✓ 1 cup of oil
- ✓ 1 cup of milk
- ✓ 1 cup of água-mel
- ✓ 1 teaspoon of cinnamon
- ✓ rasped peel of 1 lemon

### Directions:

Água-mel or honey-water is a special syrup made from water with honey. It adds a lot of flavor to your cakes! It is a specialty in the Algarve.

1. Beat the egg yolks with the sugar for a couple of minutes.
2. Add the milk and the oil and mix well.
3. Add the água-mel, the lemon rasp, the cinnamon and the flour and mix well.
4. Finally beat the egg whites and gently mix them into the mix.
5. Grease a baking tin and fill in the mixture.
6. Put in the oven for about 50 minutes at 180 degrees C.

Enjoy!