

How to make a cake on the stove without adding sugar or wheat flour

Description

Stovetop cake recipe ingredients

- 1 cup of ready tapioca
- 1/2 cup milk or water
- 1 tablespoon baking powder
- 2 mashed dwarf bananas
- 1 egg

Preparation method

- 1. In a bowl add the egg and beat until foamy.
- 2. Add the well-mashed banana, cornmeal, tapioca and baking powder.
- 3. Mix well and gradually add the milk until you obtain a homogeneous dough.
- 4. Place the dough in a greased, ring-shaped pan.
- 5. Cover or cover the pan with aluminum foil and place it directly on the stovetop over medium heat.
- 6. After 30 minutes, unmold the cake, turn it over in the pan and return to the heat for another 10 minutes.
- 7. Your cake on the stove is ready to be enjoyed.

Category

1. Grandma Recipes

Date Created 11/10/2024 **Author** rauf