



## Orange Mango Corn Flour Cake

Argentina - Olive Oil, Corn Flour and Orange Cake

1-1/4 cup pastry wheat flour

1/2 cup yellow corn flour

2 teaspoons baking powder

1/2 teaspoon salt

2 eggs

1/2 cup olive oil

1 cup granulated sugar

1/4 cup orange juice

1/4 cup mango juice

1 to 2 teaspoons grated orange peel

1 teaspoon vanilla

1/4 cup currents

1/4 cup raw unsalted pumpkin seeds, fine chopped

Garnish: Confectioners' sugar as desired; additional raw unsalted pumpkin seeds, fresh mango slices as desired

Preheat oven to 350 degrees F. Line 10 inch spring form pan with release foil.

In large bowl, combine pastry flour, corn flour, and baking powder, salt. Set aside.

In mixing bowl, beat eggs, oil, sugar, juices, grated orange peel, and vanilla until well combined. Mix in dry ingredients only until combined. Stir in currents and fine chopped pumpkin seeds.

Bake in preheated 350 degrees F for 40 minutes or until knife inserted comes out clean and tests done. Set aside for 10 minutes; With a knife, loosen sides of cake and release the ring. Remove pan; set cake on cooling rack. Cool completely.

Before serving, sprinkle with confectioners' sugar. If desired, add a dash of salt to pumpkin seeds; sprinkle over cake. Garnish cake center with mango slices.

Yield: one 10 inch cake    Serve in slices

**About the Recipe:** This cake is different because it uses very unusual ingredients such as corn flour and fragrant fruits. The basic cake is prepared usually around Easter. I added some currents, pumpkin seeds, and fresh mango to the recipe.

**About the Country:** Argentina has been one of the main exporters worldwide for over a century, which contributes to a diversified and competitive economy. It promotes social inclusion policies and uses scientific technological innovations to address food issues. It's proud to say "Argentina Feeds You."