S A N S E B A S T I A N C A K E

Ingredients
800 grams of Labneh
100 grams of sugar (3/4 cup)
4 large eggs
pinch of salt
lemon squeeze
a tablespoon of flour
1 tablespoon of vanilla
400 grams cream

Directions
First, we turn on the oven at 200 degrees Celsius, and secondly, we grease a cake tin (20 cm mold) with a little water, then put butter paper in it. To prepare San Sebastian: In a bowl we put a labneh (full fat labneh), sugar, then we mix the ingredients well with an electric mixer until the sugar dissolves, then add the cream (cream), eggs, salt, lemon juice, vanilla, and then we mix the ingredients well with the hand whisk until Melt the eggs in the mixture, then add the flour and mix all the ingredients until melted, and then we pour the mixture into the mold, and then put the mold on an oven tray and put it in the oven, and leave it for 30 minutes, and then we take the mold out of the oven and leave it until it cools, then put it in the oven. Refrigerate for 7 hours, after which we take the mold out of the refrigerator and place it on a serving tray and then it is ready.

C H E F O M A R

Bon Apetit!