



SUGBU TORTA UG COCOA

Ingredients:

38g	Peotracco Premium Cocoa Powder
140g	Peotracco Sugarlyte
180g	All-Purpose Flour
3g	Salt
8 pcs.	Egg Yolks (Large sized eggs) at Room temperature
177 ml	Canola Oil
57g	Butter, melted
236 ml	Evaporated Milk, room temperature
5 ml	Vanilla Extract

****More butter for brushing on the torta a little sprinkling of Peotracco Sugarlyte on top ****

Procedure:

1. Preheat oven to 350°F. Grease the torta molds with shortening. Set aside.
2. In a large bowl, sift together all-purpose flour, Peotracco Premium Cocoa Powder, baking powder, and salt. Set aside.
3. In a mixing bowl, whisk together egg yolks and Peotracco Sugarlyte until light in color.
4. Add oil and melted butter.
5. Add the dry ingredients in two additions, alternating with the evaporated milk.
6. Add vanilla and stir until mixture is free from lumps.
7. Pour the batter into prepared torta molds.
8. Bake for 15 minutes.
9. Take out of the oven and cool for 10 minutes. Remove from molds.
10. Still warm brush with butter and sprinkle lightly with Peotracco Sugarlyte. Enjoy!