

Buckwheat cake (18cm pie-plate)

buckwheat flour 30g, wheat flour 50g, baking powder 1 table sp. Sugar (brown or white) 50g, vegetable oil 50cc, egg 1, milk 60cc, red-bean paste(ANKO, OGURA or NERI) 100g

1. Mix flours and baking powder. Sift it, if you are not lazy. Set aside.
2. Beat egg(room temperature) and oil in a bowl
3. Add sugar into 2 and mix well
4. Pour milk in 3 and mix well
5. Add 1 into 4 and mix well
6. Pour red bean paste in 5 and .mix If it is NERI-AN, mix roughly as to be marble-like.
7. Pour 6 in baking pan plate. Bake at 180□ for 20 minutes. Confirm whether well baked with wood stick.
- 8.

オリジナルレシピ(日本語) (英語版は少リアレンジしています)

<http://blog.goo.ne.jp/vienaturelle/e/c91b4cf90b4cc3e06ef70b3fccf4ce22>