

# How to make gato cake with rice cooker, the recipe is simple and easy to make

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## Raw materials for making gato / cake

1. 3 eggs
2. 90gr flour.
3. 80gr of sugar.

## How to make gato / cake

Step 1: Separate the yolk and egg white.



Step 2: Add sugar to the egg whites and beat until you lift the stick to form a soft tip. The hatchability is determined by the egg white.



Step 3: Add the egg yolks into the mixture and mix well.

Step 4: Add flour to the mixture. You should use a flat spatula to mix the dough. Mix flour from bottom to top from left to right to minimize air bubbles.



Step 5: Liner 2 layers of parchment paper to the bottom of the rice cooker, then pour the mixture just above into the pot. If you don't have parchment paper, you can replace it with plain paper and sweep in the oil.

Step 6: Turn on the cook button of the rice cooker, when switching to the warm button (about 15 minutes), turn the cook button back on. The total baking time lasts about 45 minutes, so you perform 3 times turn on the cook button. During baking, you should not open the pot. To check if the cake is cooked, you can use a toothpick to skew the cake, if the toothpick is dry without sticky dough, the cake is cooked.

Step 7: Put the cake on a plate, remove the parchment paper at the bottom. You can either enjoy the cake or cover it with cream.



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