Coca de llanda

Yield: 1 tins

Ingredients

Dough

Eggs — 6 pcs

Sugar — 500 g

Whole milk — 250 ml

Plain flour (harina floja) — 500 g

Gaseosa raising agent (sachet) — 25 g

Olive oil — 250 ml

For the top

Sugar for the top — to taste

Steps

1. Line the base of the llanda (the tin) with baking paper and preheat the oven for about 10 minutes at 180 °C.
2. Beat the 6 pcs with the 500 g until the mixture turns pale.
3. Add the 250 ml, the 500 g and the 25 g.
4. When the batter has body, add the 250 ml little by little until it is smooth.
5. Pour the batter into the tin without filling it to the top: it rises in the oven.
6. Sprinkle a generous amount of to taste on top so the crunchy layer forms.
7. Bake for 35 minutes at 180 °C.
8. Prick with a cocktail stick: it should come out clean.
9. Leave to rest for at least 30 minutes before cutting.

Sources

Un bizcocho con apellido valenciano: la coca de llanda (Gastronosfera):
https://www.gastronosfera.com/tendencias/un-bizcocho-con-apellido-valenciano-la-coca-de-llanda

El postre típico valenciano que no se conoce en el resto de España (El Español, 02-10-2024):
https://www.elespanol.com/valencia/oci/20241002/postre-tipico-valenciano-no-conoce-resto-espana-ligero-dulce-canela-limon-trt/890411345_0.html