

# PORTUGAL CAKES

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## INGREDIENTS

- 1 cup white sugar
- 1 cup margarine
- 4 eggs
- 1/4 cup dry sherry
- 1 cup all-purpose flour
- 1 cup dried currants
- 1 pinch ground nutmeg

## PREPARATION

1. Preheat oven to 190° C. Grease or spray with non-stick cooking spray 12 muffin tins.
2. Separate the eggs. Lightly beat the egg yolks. Beat the egg whites until stiff peaks form.
3. Cream the sugar with the butter or margarine until light. Add the beaten egg yolks and sherry.
4. Gently fold in the beaten egg whites.
5. Sift the flour with the nutmeg and gently stir into the egg mixture until smooth. Stir in the currants.
6. Pour the batter into the prepared tin.
7. Bake at 190°C for 20 minutes or until the tops are golden brown.