

# CAKES SALES À LA PROVENÇALE

**PREPARATION** : 20 min

**COOKING** : 50 min

**SERVES** : 6

## **INGREDIENTS**

- 100 g flour (+ baking powder)
- 3 eggs
- 10 cl olive oil
- 10 cl milk
- 100 g grated Swiss cheese
- 100 g green olives
- Chopped tomatoes
- Tuna



## **PREPARATION**

1. **Put the flour** with some baking powder in a bowl.
2. **Add in the eggs then the milk and the oil** and mix.
3. **In another bowl mix the tomatoes, tuna and olives** (cut into tiny pieces) **plus the cheese**. Add some olive oil and spices if necessary.
4. **Add to the previous mixture** – after getting rid of the water that usually comes out of the tomatoes.
5. **Pour the mixture into the cake cases** of your tin and bake for 50 min in a pre-heated oven.
6. **Best served with some salad.** Enjoy ! +++