

# Whipped

FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

## **Panque**

5 eggs  
1 3/4 cups sugar  
3 1/2 cups flour  
2 teaspoons baking soda  
1 1/2 cups milk  
2 teaspoons vanilla extract  
1 1/4 cups vegetable oil  
Optional add-ins:  
lemon zest, pecans, raisins, pistachios, walnuts

Preheat the oven to 350 degrees. Mix together the sugar and eggs. Add the milk and vanilla. Blend the flour with the baking soda separately and add to the mixture. Once mixed, blend in the oil until incorporated. Stir in either zest of 2 lemons, or nuts and/or raisins. Pour batter into two greased and floured loaf pans. Bake about 50 minutes or until toothpick comes out clean.