



Torta de Quesito con Bocadillo (Colombian Fresh Cheese and Guava Paste Cake)

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



431 kcal

DESSERT

Ingredients

- ☐ 0.5 cup all purpose flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 6 tablespoons butter
- ☐ 0.3 cup cornstarch
- ☐ 2 eggs at room temperature
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 1.5 cups guava paste diced

- ☐ 2.5 cups queso fresco
- ☐ 0.5 cup sugar
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.3 cup milk whole

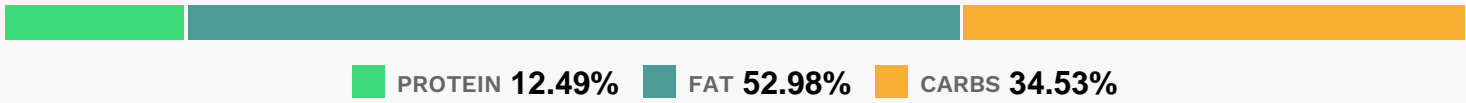
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Preheat the oven to 350°F. Butter cake pan and line it with parchment paper. Sift together the flour, cornstarch, ground cinnamon and baking powder and set aside.In a bowl using an electric mixer, beat the butter and sugar on medium speed, scraping down the sides of the bowl, until light and fluffy, 3 to 4 minutes.
- ☐ Add the eggs, vanilla, milk, cheese and beat until smooth and blended, about 1 minute more. Reduce the speed to low and add the flour mixture until smooth.
- ☐ Transfer half of the batter to the prepared pan.
- ☐ Place the guava paste pieces over the batter, spreading it evenly.Top with the remaining batter and bake for about 30 minutes or until a toothpick inserted into the center comes out clean.

Nutrition Facts



Properties

Glycemic Index:65.85, Glycemic Load:20.13, Inflammation Score:-8, Nutrition Score:15.870869595072%

Nutrients (% of daily need)

Calories: 431.42kcal (21.57%), Fat: 25.72g (39.57%), Saturated Fat: 14.53g (90.82%), Carbohydrates: 37.71g (12.57%), Net Carbohydrates: 35.11g (12.77%), Sugar: 22.12g (24.57%), Cholesterol: 120.96mg (40.32%), Sodium: 568.85mg (24.73%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Protein: 13.65g (27.29%), Vitamin C: 94.05mg (114%), Calcium: 361.1mg (36.11%), Phosphorus: 281.5mg (28.15%), Selenium: 18.68µg (26.68%), Vitamin A: 1112.89IU (22.26%), Vitamin B12: 1.06µg (17.72%), Vitamin B2: 0.25mg (14.43%), Folate: 50.15µg (12.54%), Vitamin D: 1.78µg (11.85%), Zinc: 1.73mg (11.53%), Fiber: 2.6g (10.41%), Vitamin B1: 0.14mg (9.54%), Potassium: 289.06mg (8.26%), Manganese: 0.16mg (8.17%), Copper: 0.14mg (7.09%), Vitamin B5: 0.69mg (6.92%), Magnesium: 27.26mg (6.81%), Vitamin E: 0.98mg (6.54%), Vitamin B6: 0.12mg (6.02%), Iron: 1.07mg (5.92%), Vitamin B3: 1.1mg (5.52%), Vitamin K: 2.69µg (2.56%)