TORTA PARADISO

This cake is light, fluffy, and filled with delicious fruit. It's perfect for a special occasion or just because!

Ingredients:

- * 3 eggs
- * 1 cup sugar
- * 1 cup flour
- * 1 cup milk
- * 1 teaspoon baking powder
- * 1/2 teaspoon salt
- * 1 cup oil
- * 1 teaspoon vanilla extract
- * 1 cup fruit (e.g., strawberries, blueberries, raspberries)

Steps:

- 1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch round cake pan.
- 2. In a large bowl, beat the eggs with the sugar until thick and pale. Add the flour, milk, baking powder, sal
- 3. Pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the contract of the contract of the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the contract of the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the contract of the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the contract of the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the contract of the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the contract of the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the contract of the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the contract of the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the contract of the prepared pan and the prep
- 4. Cool the cake in the pan for 10 minutes, then turn out onto a wire rack to cool completely.
- 5. Serve the cake at room temperature or chilled.