

# Pedos de monja

## *Ingredients:*

3 eggs  
150 grams of sugar  
250 grams of flour aprox.  
the zest of a lemon

## *How to Prepare:*

In a bowl beat the eggs, add the sugar and aromatized with lemon zest.

We're adding the flour while we're mixing it all up. The amount of flour may vary depending on the size of the eggs or the type of flour we use. The mixture should be spongy and with a thick texture, but still can be handled with the pastry sleeve, with a small and smooth nozzle.

Preheat the oven to 180 ° C. We put baking paper in the tray and with the help of the pastry sleeve we are doing the nun farts of a size approximate to a coin of 20 cents of euro.

Cook them in the oven until the nun farts dry and take a light golden color.

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