



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Rolled Cream Cake With Biscuits

Bisküvili Rulo Pasta



4 cup milk
1 cup flour
1 pack margarine (8.8 ounces)
1 cup granulated sugar
1 pack vanilla
2 bananas

- # To powder thee biscuits pound or blend them.
- # Place the aluminium foil or grease-proof paper in a square or rectangle pan.
- # Lay the biscuit powder on it.
- # Put the margarine in a pot, melt over medium heat, add flour, and roast until its smell gets away by stirring by a fork or beater.
- # Add cold milk and granulated sugar while stirring, cook until it reaches a thicker consistency than pudding, and add vanilla. Take from the stove.
- # Spread the mixture while it is still hot on the biscuit powder, pay attention not to brush the biscuit powder. Smooth the mixture by using the back side of a wet tablespoon.
- # Let it stand for the mixture hardens in the fridge for an hour.
- # Take from the fridge, put peeled bananas on them. Roll it by the help of aluminium foil or greased paper.
- # Rest it for a night. Slice and Serve.

Note: Margarine is prepared by mixing some vitamins and pasteurized milk with the oils of vegetables like soybean, corn, sunflower, coconut.