



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

Dough Dessert with Orange Juice

Portakallı Dökme Tatlı



3 eggs
1 cup granulated sugar
2 cups flour
1/2 cup wheat starch
1/2 cup milk
1 tbsp butter
1 pack baking powder

For Garnish:
1/3 cup pounded walnut

For the Syrup:
2 cups orange juice
1 cup water
1 + 1/2 cups granulated sugar
Grated rind of half orange

- # Boil the mixture of orange juice, water, granulated sugar and finely grated rind of orange, then let it cool down.
- # Melt the butter and let it turn to tepid then.
- # Break the eggs into a deep bowl and add granulated sugar on it. Whisk or blend it, until the sugar dissolves in the mixture.
- # Add melted butter and milk on it and whisk it for a while more. Then, add sifted flour, wheat starch and baking powder onto the mixture and mix it for a while more.
- # Grease a medium size baking tray with too much oil. Pour the prepared mixture into the tray.
- # Place the tray into the oven, which is preheated to 338 F. Cook the prepared mixture, until its surface turns into red. (For about 40-45 minutes)
- # Remove it from the oven, rest it for a few minutes. Then, pour the cold syrup all over it. Rest it for about 3-4 hours. Slice it and garnish with pounded walnut.

Note: The dessert must be sliced, after it soaks the syrup. Otherwise it makes some crumbs.