



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

Easy Strawberry Cake

Kolay ilekli Pasta



1 sponge cake
1 pack icing sugar
1/2 cup cold milk
1 pack chocolate hazelnut cream (6 oz)
1 tbsp cacao
1 cup strawberry
2 tbsp chocolate chips
For Wetting the Cake:
1/2 cup strawberry juice
For the Upper Side:
1 cup well pounded walnut

- # Blend the mixture of icing sugar and cold milk in a deep bowl. Add hazelnut cream into the mixture and cacao also, blend the mixture for a while more.
- # Wet the first half of the sponge cake with strawberry juice. Spread less than half of the whisked cream over the cake. Sprinkle small strawberry pieces and chocolate chips over the cake.
- # Place the second half of the sponge cake onto the first one. Spread the remaining cream over the second cake. Cover the cake also with the cream.
- # Sprinkle very small walnut pieces over the cream cake also to the sides.
- # Place the cream cake into the refrigerator. Refrigerate it overnight.

Note: Peanut cream may be added into the mixture instead of hazelnut cream.