



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

Cake With Banana

Muzlu Kek



1 banana
7 ounces margarine
3 eggs
3 cup flour
1/2 cup raisin
1/2 cup thickly pounded walnut
1 cup sugar
2 pack baking powder
1 cup milk

- # Separate the egg whites and yolks.
- # Blend the egg whites with a pinch salt until it takes a snow shape.
- # Add sugar to the yolks, and whisk for about 7-8 minutes.
- # Add milk, melted margarine into the whisked yolks and mix for a while. Add all of the other ingredients and the finely sliced bananas too.
- # Finally add the snow style egg white little by little to this mixture. Pour the mixture into a greased cake mould.
- # Cook in the preheated to 347 F oven for 1 hour.

Note: You must not blend the egg whites while adding to the other mixture.