



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

Pear Cake

Armutlu Kek



4 eggs
1 + 1/2 juicy pears
1 + 1/2 cup of corn flour
1 + 1/2 cup of flour
7 tbsp vegetable oil
1 + 1/2 cup of sugar
1 pack vanilla
1 pack baking powder

Separate 1 tbsp of sugar and add eggs to the rest of sugar, and mix so well until it gets cream density.
Add all the ingredients except pears, by this way you will get a cake mixture.
Grease and flour the flat cake pan, and pour the cake mixture in it.
Place the tiny sliced pears on the mixtures up surface totally.
Sprinkle the 1 tbsp sugar which you reserved before on the pear slices. Bake in 175 C (F 347) heated oven for 45 minutes.

Note: You can use peaches also instead of pears.