



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

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## Cake With Tea

Çaylı Kek



2 eggs  
1 cup strong tea  
2 cup flour  
1/3 cup vegetable oil  
1 cup granulated sugar  
3 tbsp cocoa  
1 pack baking powder  
1 pack vanilla

- # Before preparing the cake, steep tea and let it stand to cool down.
- # Whisk the egg and sugar together very well.
- # Add 1 cup of tea and the other ingredients.
- # Pour the smooth dough into the greased cake mould.
- # Preheat the oven to 180 C (F 356) and cook for 35-40 minutes.

Note: You can cook this cake also with chocolate sauce. In that case, melt 150-200 gr. bitter chocolate by Ben-Mari style and spread on the cake after taking from the oven