



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

Cream Cake with Lemon

Limonlu Pasta



3 eggs
1 cup + 1 tbsp granulated sugar
2 cups flour
1 cup yogurt
1/2 cup vegetable oil
Grated rind of a lemon
1 pack baking powder
1 cup milk

For Cream;
1 cup milk
1/2 cup water
1/2 tbsp flour
1 tbsp starch
Grated rind of a lemon
1 tsp margarine
4 tbsp granulated sugar

- # After blending the mixture of eggs and sugar for 10 minutes, add yogurt, vegetable oil, flour, baking powder and grated lemon rind in it, mix.
- # Pour the mixture into the greased, circle shaped oven tray. Bake it in the oven which is preheated a little for 50 minutes with 356 F.
- # Rest the cake for 10 minutes, after taking it from the oven. Transect it into 2 pieces.
- # Meanwhile prepare the cream. Add cold water into the cold milk, and add flour, starch and sugar, mix to get a smooth mixture. Cook over medium heat until it reaches to the consistency of milk pudding.
- # When it reaches to the right consistency, add the grated lemon rind, remove the pot from the stove, add the margarine immediately, and whisk it until the margarine melts totally.
- # Pour 1/2 cup of milk all over the first layer of the cake which is transacted into 2 pieces.
- # Lay half of the cream all over it, when the cream solidifies a little, place the second layer of the cake on it, and pour the remaining 1/2 cup of milk all over it.
- # Cover the cake with the remaining cream. Refrigerate it for 4 hours at least. Serve.

Note: If you want to get the cream harder, you can add 1 whisked egg into the cold milk.