



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

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## Mistery Peaches Dessert

Gizemli Şeftali



- 1 lt. milk
- 2 peaches
- 1 pack toast bread, salt free
- 2 tbsp corn starch
- 1 pack whipped cream
- 3 tbsp flour
- 1 cup granulated sugar
- 1 egg
- 1 tbsp margarine
- 1 pack vanilla

- # Pour the cold water in a pot, add starch, flour, egg and granulated sugar, cook until it gets pudding thickness.
- # Turn off the stove, add margarine and vanilla in it and mix. Let stand for cooling down.
- # Place the toast breads on the oven tray, just a layer.
- # Dissolve 1 tbsp + 1 tsp sugar in 1 + 1/4 cup water. Pour this on the toast breads.
- # Place the tinny peach slices on wet breads and sprinkle 1 tbsp granulated sugar on it.
- # Add whipped cream on the cold pudding and mix by the blender for 5 minutes.
- # Spread the mixture on the peaches.
- # Let it cool down in fridge at least 4 hours and then serve.

Note: You can cook this dessert with apricot. (Mystery Apricot Dessert Recipe)