



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

Sponge Fingers Cream Cake

Kedi Dili Pasta



18 sponge fingers
1 egg
2 + 1/2 cups milk
1/2 cup granulated sugar
3 tbsp flour
1/2 tbsp wheat starch
1 pack vanilla
1 tbsp margarine
Grated coconut
2 tbsp cocoa

- # Put the cold milk, egg, granulated sugar, sifted flour, starch and cocoa into a deep bowl and blend them. Cook it over medium heat until it reaches to the consistency of milk pudding.
- # Remove the cream from the stove when it reaches to the right consistency, add vanilla and margarine into it while it is hot yet. Blend it for about 5 minutes.
- # Pour the cream into a small tray with 1/2 inch thickness before it cools down totally. Place sponge fingers longitudinal and cross-wise all over the cream to make 3x3 biscuits square.
- # Pour cream all over the sponge fingers again, and place the remaining 9 biscuits as a square again.
- # Pour the cream all over again, and smoothen its top.
- # Place it onto the lowest layer of the refrigerator. Refrigerate it for 4 hours at least.
- # Sprinkle grated coconut all over finally, slice and serve.

Note: You can buy the sponge fingers and you can bake them with the [Sponge Fingers](#) recipe at the site.