



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

Cake with Banana Puree

Muz Püreli Kek



3 eggs
1 cup granulated sugar
1 + 1/2 cups flour
1/2 cup sunflower oil
1 pack baking powder
1 pack vanilla

For the Upper Side:
2 bananas
1 tbsp butter
1/6 cup granulated sugar
1 handful crushed walnut

- # Cook the ingredients of the upper side: granulated sugar and butter in a skillet, until the sugar dissolves totally. Add thickly pounded walnut into the mixture and roast the mixture for a while more. Remove the mixture from the stove and add circle shaped banana slices into the mixture, mix it.
- # Place a grease-proof paper into a baking bowl, which has 10 inches diameter, by hanging the edges of the paper out of the bowl. Place the prepared banana mixture on it.
- # Whisk the mixture of granulated sugar and eggs in a deep bowl, until the sugar dissolves totally. Add sunflower oil, sifted flour, baking powder and vanilla onto this mixture.
- # Whisk the mixture, until the flour spreads in the mixture homogenously. Pour the cake's mixture over the banana mixture and flatten it gently.
- # Place the mould into the oven, which is preheated to 347 F. Bake the cake for about 40-45 minutes, without opening the door of the oven.
- # After removing the cake from the oven, when the cake reaches to the room temperature remove the grease-proof paper and serve it.

Note: 3 apples may be used instead of banana at this recipe.