



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

Cake with Orange Syrup

Portakal Şerbetli Kek



2 eggs
1/6 cup orange juice
1/3 cup castor sugar
1/3 cup vegetable oil
1 pack baking powder
1 cup flour
1 tablespoonful yogurt

For the Syrup:
2/3 cup orange juice
1/3 cup granulated sugar

Whisk the mixture of castor sugar and eggs in a deep bowl, until the mixture turns into white totally. Add orange juice, vegetable oil, sifted flour, baking powder and yogurt on it. Whisk the mixture for a while, until it smoothens.

Grease a small cake mould. Pour the prepared cake mixture into the mould. Place the mould into the oven, which is preheated to 347 F for a while, and bake the cake for about 30-35 minutes.

While baking the cake, prepare the syrup. Pour the orange juice and granulated sugar into a small pot. And cook it, until it reaches to the boiling temperature. Remove it from the stove and let it cool down.

Rest the cake, which is removed from the oven, for 3 minutes. Then, pour the cooled syrup all over the cake. When the cake soaks the syrup, reverse it over a service plate.

Rest the cake for about 2 hours. Finally, slice and serve it.

Note: For increasing the orange taste in the cake, you can grate rind of an orange into the syrup.