



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

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## Cake with Stale Bread

Bayat Ekmekli Kek



1 big bread  
2 cups milk  
3 eggs  
1 + 1/2 cups granulated sugar  
1 pack baking powder  
1 pack vanilla  
2 tbsp cocoa  
1/2 cup sultanas  
1/2 cup vegetable oil  
1 cup flour

- # Cut off the outer side of the bread, and put it aside. Chop the inner side of the bread. Add milk on it and rest this mixture for about 15 minutes.
- # Then, blend it to turn into puree.
- # Separate the yolks from the whites. Add sugar over the whites and blend it for about 6-7 minutes.
- # Whisk the yolks for a while. Add the yolks into this mixture. Add vegetable oil, prepared bread mixture and cocoa into the mixture also. Mix, until the mixture smoothens totally.
- # Add sifted flour, baking powder and vanilla on it. Mix it for a while.
- # Add floured sultanas into the mixture finally. Mix it by a spoon for a while. Then, pour this mixture into the greased cake mould.
- # Place the cake into the oven, which is preheated to 338 F, and bake the cake for about 1 hour.
- # Cool the cake, after removing it from the oven. Reverse, slice and serve it.

**Note:** You can get different flavors by changing the ingredients and using this method with your stale breads.