



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

Ramadan Remani

Ramazan Revanisi



4 eggs
1/2 cup castor sugar
2 cups yogurt
1 cup semolina
2 cups flour
1 cup sunflower oil
Grated rind of a lemon
1 pack vanilla
2 packs baking powder
2 tbsp cocoa

For Syrup:
3 cups granulated sugar
2 cups water
1 tbsp lemon juice

For Garnish:
1 tbsp coconut

Firstly, boil the mixture of sugar and water. Add the lemon juice into the mixture. 5 minutes later, remove the pot from the stove. Let it cool down.
Break the eggs into a deep bowl, add castor sugar on it and whisk this mixture until it turns into white totally. Add yogurt and vegetable oil on it. Mix it for a while.
Then, add semolina, baking powder and grated lemon rind on it and mix these mixture for a while.
Pour half of the prepared mixture into the greased baking tray.
Add cocoa and vanilla into the remaining half of the mixture. Mix it well. Then, pick pieces from the cocoa added mixture by a spoon and place these pieces onto the white one in the tray.
Place the tray into the oven, which is preheated to 356 F. Cook the mixture, until it grows up and turn into red.
Remove the mixture from the oven and rest it for 2 minutes. Then, pour cold syrup all over. Then, rest it for about 2 hours to make the cake soak the syrup.
Cut the cake into squares, garnish them with coconut and serve.

Note: Food coloring may be used to get a different color, instead of using cocoa.