



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

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## Cacao Cake in Cup Papers

Kağıtta Kakaolu Kek



2 eggs  
1/2 cup of castor sugar  
2 tbsp cacao  
8 dried apricots  
1/2 cup sultanas  
1 cup yoghurt  
1/2 vegetable oil  
1 pack baking powder  
1 tsp cinnamon  
1 tsp grated rind of orange  
2 cups flour

- # Break the eggs into a deep bowl and add the castor sugar. Blend them for about 3-4 minutes.
- # Add yoghurt, vegetable oil, cacao and mix it for a while. Then, add flour, baking powder, cinnamon, grated rind of orange. Mix it for a while more.
- # Finally, add the sultanas and diced dried apricots. Mix the mixture by a spoon, until it turns into homogenous.
- # Place the cake papers onto the tray. Pour the mixture into the papers, until the mixture reaches to the medium height of the each cup paper.
- # Then place the tray into the oven which is preheated to 340 F. Bake it for about 25-30 minutes.

**Note:** If the cup papers are thin or soft, you may place one of them into the other one instead of using just soft one.