



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

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## Sourcherry Cake with Chocolate

Çikolatalı Vişneli Kek



4 eggs  
1 + 1/2 cup sugar  
1 + 1/2 tbsp cacao  
1 cup milk  
1/2 pack butter  
1 pack baking powder  
1 pack vanilla  
3 cups flour  
For the Upper Side:  
1 pack chocolate (2.8 oz)  
1 cup sour cherries  
1 cup sour cherry juice

- # Break the 1 egg into a deep bowl, add butter and sugar.
- # Blend the mixture until the egg loses its shape. Then break the other eggs one by one after dissolving the previous one.
- # Then, add cacao, milk and vanilla. Blend the mixture for a while more.
- # Add sifted flour and baking powder onto the mixture. Grease a square shape baking tray and pour the mixture into this tray.
- # Place the sourcherries over casually. Then grate the chocolate thickly all over.
- # Place the cake into the oven which is preheated to 340 F. Bake the cake until it grows and turns into red.
- # Pour sour cheery juice all over urgently after removing the cake from the oven.
- # When it cools down totally, cut into squares and serve.

**Note:** If you want to make the cake softer and juicy, you should pour 2 cups of sour cherry juice.