



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

Beginner's Cream Cake

Acemi Pastası



1 liter milk
1 + 1/2 cup sugar
2 tbsp cocoa
2 tbsp wheat starch
3 tbsp flour
1 pack vanilla
1 egg
1 tbsp butter
8 apricots
1 pack of baby biscuits (about 7 oz)
To Garnish:
1 tbsp coconut

- # Pour cold milk into a pot, add sugar, cocoa, flour, starch and break the egg into this mixture. Stir the mixture until the ingredients dissolve in the mixture.
- # Then, cook it over medium heat by stirring constantly until the bubbles seem in the mixture. And then, remove it from the stove.
- # Add butter urgently into cooked mixture and mix. Then add vanilla, thinly chopped apricots and biscuits which are broken into a few pieces.
- # Wet a cake mold. (Alternatively a glass baking tray may be used.)
- # Pour the prepared mixture into the mould and flatten its surface. Refrigerate it for overnight.
- # The day after, remove the cake from the mould. Sprinkle coconut all over and serve.

Note: Starch is used because of its hardening character while preparing this kind of desserts.