



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

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## Quince Cake

Ayvalı Kek



3 eggs  
1 + 1/2 cup castor sugar  
2 tbsp yogurt  
1/3 cup coconut  
1/3 cup pounded walnut  
3 tbsp butter  
1 pack baking powder  
1 pack vanilla  
2 + 1/2 cup flour  
For the Upper Side:  
2 small quinces  
1 tbsp sugar  
3 cloves

- # Firstly, grease a flat bottomed cake mould which has 10 inches diameter with soft butter more than normal.
- # Sprinkle sugar into the mould. Place the finely sliced but no peeled quinces into the mould. Sprinkle pounded cloves finally.
- # Now you may prepare the cake mixture in a separate bowl. Whisk the mixture of egg and castor sugar for 5 minutes.
- # Add softened butter and yogurt. Blend it, until the mixture becomes homogenous totally.
- # Then, add vanilla, sifted flour, baking powder, coconut and walnut into the mixture. Stir it.
- # Pour the prepared mixture into the prepared cake mould. Place the tray into the oven which is preheated to 340 F. Bake it for about 50 minutes.
- # Rest it for half hour after removing it from the oven. Then remove it from the mould and reverse to serve.

**Note:** If you have a big quince, it is enough instead of 2 small ones.