



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

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## Cream Cake with Pears

Armutlu Pasta



3 eggs  
1 cup yogurt  
1 cup vegetable oil  
1 + 1/2 cups granulated sugar  
3 cups flour  
1 pack vanilla  
1 pack baking powder  
5 pears  
3 tbsp chocolate chips  
2 tbsp granulated sugar  
1/2 pack icing sugar  
1/2 cup cold milk

- # Break the eggs into a deep bowl, add 1 + 1/2 cups granulated sugar all over, blend it until the sugar dissolves in it totally, about 7-8 minutes.
- # Add yogurt, vegetable oil, sifted flour, vanilla and baking powder into the mixture, mix until get a smooth mixture.
- # Grease a cake mould which has a clamp, and sprinkle flour all over the mould. (If you don't have a cake mould with clamp, you can use a circle shaped small baking tray.)
- # Pour half of the prepared cake mixture into the mould, and flatten its surface.
- # Place the finely sliced pears onto it firmly. Sprinkle 1 tbsp granulated sugar all over the pear slices at first, then sprinkle chocolate chips.
- # Pour the remaining cake mixture all over the pear slices and flatten its surface again. Place the pear slices all over, and sprinkle granulated sugar all over.
- # Place the tray into the oven which is preheated to 347 F. Bake the cake for 50 minutes.
- # Mix 1 tbsp granulated sugar with 1/3 cup water, and pour this mixture all over the cake after removing it from the oven and cooling down.
- # Finally cover the cake with the icing sugar which is mixed with milk, refrigerate it for 2 hours at least. Slice and serve.

**Note:** If the pears are so hard, you can boil them for a while to soften.