



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

Slapjack

Tatlı Krep



3 eggs
1 cup granulated sugar
10 tbsp flour
3/4 cup water
1/2 sodium bicarbonate
3 tbsp powdered sugar
9-10 tbsp vegetable oil

- # Whisk the eggs with granulated sugar.
- # Add all of the ingredients except oil, get a smooth mixture.
- # Put 1 tbsp oil on a pan, when the oil gets hot add 1 ladle of slapjack dough.
- # Lay the dough to whole floor, and cook the down side.
- # Cook the other side then and place on the service plate. You should get 9-10 slapjacks with these ingredients.
- # Place sweet things as jam or chocolate cream etc. on the slapjacks, and roll them and eat.

Note: You can place milk pudding between the slapjacks and serve as cream cake.