



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

Dark Cake With Corn Flour

Mısır unlu Esmer Kek



- 3 eggs
- 1 cup granulated sugar, heaping
- 1 cup corn flour
- 1 cup flour
- 4 tbsp mincemeat
- 1/3 cup yogurt
- 1/3 cup vegetable oil
- 2 tbsp cocoa
- 1 pack baking powder
- 1 tbsp mahaleb

- # Mix the sugar and eggs by blender
- # Add oil and yogurt, mix all together
- # And then add sifted corn flour, flour, cocoa and mahaleb, mix.
- # Finally add the floured mincemeats, mix by a spoon for diffusing everywhere.
- # Pour the mixture on the greased and floured oven tray.
- # Bake in the 175 C (F 347) oven for 45 minutes.

Note: Flouring the mincemeats prevents them to fall down.