



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

---

## Pear Cake

Armutlu Kek



4 eggs  
1 + 1/2 juicy pears  
1 + 1/2 cup of corn flour  
1 + 1/2 cup of flour  
7 tbsp vegetable oil  
1 + 1/2 cup of sugar  
1 pack vanilla  
1 pack baking powder

- # Separate 1 tbsp of sugar and add eggs to the rest of sugar, and mix so well until it gets cream density.
- # Add all the ingredients except pears, by this way you will get a cake mixture.
- # Grease and flour the flat cake pan, and pour the cake mixture in it.
- # Place the tiny sliced pears on the mixtures up surface totally.
- # Sprinkle the 1 tbsp sugar which you reserved before on the pear slices. Bake in 175 C (F 347) heated oven for 45 minutes.

**Note:** You can use peaches also instead of pears.