Cake with Pudding
Pudingli Kek

3 eggs
1 cup granulated sugar
1 cup yogurt
3/4 cup vegetable oil
2 cups flour
3 tbsp cocoa
1 pack baking powder
1 pack vanilla

For Pudding:
2 cups milk
1 egg
2 tbsp granulated sugar
1 tbspful corn starch
1 tbspful flour
1 pack vanilla

Prepare the cake at first: whisk the egg with granulated sugar until it reaches a consistency thicker than milk pudding.
After adding the remaining ingredients, the mixture of the cake will be ready.
Pour the mixture into the greased cake mould without a hole in the middle and which has about 10 inches diameter. Special cake moulds for cheesecakes is more beneficial.
Bake this cake in the oven which has 347 F heat, for about 40-45 minutes.
While baking the cake, prepare the pudding.
Mix the eggs, milk, starch, flour and sugar at first, and then place the pot over heat and cook until it reaches to the consistency of milk pudding.
After removing it from the stove add vanilla in it, and blend it until it smoothens.
Rest cake for a while after removing the cake from the oven, and then pour the pudding all over the cake and lay it all over the surface smoothly. Refrigerate it for about 3-4 hours.
At the end of the time remove the cake from the mould and then garnish it however you want, and serve.

Note: You can also change the colours of the cake and the pudding. For preparing this cake with opposite colours, add 2 tbsp cocoa into the pudding instead of adding it into the cake.