



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

Cake with Carrot

Havuflu Kek



1 cup finely grated carrot
2 eggs
1/2 cup vegetable oil
1/2 cup yogurt
2 cup flour
1 cup granulated sugar
1 pack baking powder
1 pack vanilla

- # Whisk the egg with sugar until the mixture reaches to cream consistency.
- # Add grated carrot, yogurt, oil and mix.
- # Add flour, vanilla, baking powder and mix for a while more.
- # Pour the mixture into a cake mould.
- # Cook in 356 F for about 40-45 minutes.
- # Rest for 10 minutes at least after removing from the oven, reverse the mould on the service plate.

Note: You can garnish with pouring 5.3- 7 ounces melted chocolate chips all over.