



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

Hazelnut Cake

Fındıklı Kek



2 eggs
1 cup sugar
1/3 cup yogurt
1/3 cup milk
1/3 cup vegetable oil
Flour (less than 2 cups)
3.5 ounces pounded hazelnut
1 pack vanilla
1 pack baking powder
Margarine for greasing

- # Whisk the sugar and eggs, until it reaches to the consistency of cream.
- # Add milk, yogurt and oil, and whisk for a while.
- # Add flour and vanilla, get a smooth mixture.
- # Grease the cake mould with soft margarine by the help of a brush, sprinkle hazelnut, get them stuck on the surface.
- # Add the remaining hazelnut into the cake mixture, mix well by the help of a spoon.
- # Pour the mixture into the cake mould.
- # Bake in the oven which is preheated to 347 F for 40 minutes.
- # Rest the cake after removing from the oven for about 10-15 minutes, reverse on a service plate.

Note: You can bake this cake with walnuts, peanuts or almonds by this recipe.