



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

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## Cake with Orange

Portakallı Kek



2 eggs  
1 cup vegetable oil  
1 + 2/3 cup flour  
1 cup yogurt  
1 + 1/2 cup sugar  
1/2 cup orange juice  
Grated rind of an orange  
1 pack vanilla  
1 pack baking powder

# Whisk the mixture of the sugar and milk, until the sugar dissolves totally.

# Add yogurt, oil and orange juice in it, and whisk for a while.

# Add flour, grated orange rind, vanilla and baking powder, and get a smooth mixture of cake. Pour this mixture into the greased cake mould.

# Bake it in the 347 F oven which is preheated a little, for about 30-35 minutes.

# Rest it for 10 minutes after removing it from the oven, reverse it, you can sprinkle castor sugar all over.

**Note:** You can add sour cherry juice instead of orange juice, and finely sliced sour cherries instead of grated orange rind also.