



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

Royal Cake

Royal Kek



3 eggs
1 + 1/2 cup granulated sugar
1 + 1/2 cup flour
1/3 cup vegetable oil
1/3 cup yogurt
1/2 cup thickly pounded walnut
1 pack baking powder
1 pack vanilla
2 tbsp cocoa
For Sauce:
1 pack bitter chocolates (2.8 ounces)
4 tbsp milk
2 tbsp margarine

- # Blend the mixture of eggs and sugar until it reaches to the consistency of cream. (10 minutes)
- # Add the liquid ingredients on it at first, blend it for a while, and then add remaining ingredients and mix, smoothen it.
- # Pour the mixture into a greased cake mould without a hole in the middle, and bake it with 356 F heat for 40 minutes.
- # Rest the cake which is removed from the stove for 10 minutes, and then reverse it.
- # When the cake cools down, put the chocolate, milk and margarine into a heat-resistant cup, and place this cup into another cup which is bigger than the first one and boiling water in it.
- # When the chocolate and the margarine melts mix it, remove it from the stove and let it stand to cool down for a while.
- # Pour this tepid sauce all over the cake, rest it for a while and then serve it.

Note: The way of preparing sauce in this recipe is called as bain marie.