



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

Cake with Raisins

Üzümlü Kek



2 eggs
1 cup milk
2 cups flour
1/2 pack margarine
1 cup granulated sugar
1/3 cup raisins
1 pack baking powder
1 pack vanilla

- # At first, grease the mould with the margarine.
- # Place the remaining part of the soft margarine after greasing the mould into a bowl.
- # Add sugar in it and blend.
- # Break an egg into the mixture of margarine and sugar, and mix for a while.
- # Add the second one also and mix until the mixture turns to smooth.
- # Add milk and flour in it little by little. Add the baking powder and vanilla.
- # Add the floured raisins finally, and mix the mixture by the help of spoon. Pour it into the cake mould.
- # Bake in 338 F oven for 1 hour.
- # Rest it for a while, reverse and serve.

Note: You can add diced apricots instead of raisins in same measurement.