



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

Cocoa Cake

Kakaolu Kek



3 eggs
1 cup + 2 tbsp granulated sugar
1 cup yogurt
3/4 cup vegetable oil
2-3 tbsp cocoa
2 cups flour
1 pack baking powder
1 pack vanilla

- # Blend the eggs with granulated sugar until the mixture turns to white.
- # Add oil and yogurt in it and whisk for a while more.
- # Add the flour, baking powder, vanilla finally and blend.
- # After getting a smooth mixture, add 2-3 tbsp cocoa, make the mixture homogeneous.
- # Pour the mixture into the greased and floured cake mould.
- # Bake in the oven which is preheated to 347 F, for 45 minutes.
- # At the end of the baking time, rest it for 10 minutes, and reverse it while placing on the service plate and serve.

Note: You should sift the cocoa as flour before adding it to the mixture.