



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 Dried Apricot

Kaklı Kek



2 eggs  
1/3 cup vegetable oil  
1/3 cup yogurt  
1 cup granulated sugar  
2 cups flour  
2 tbsp raisins  
15 dried apricots  
5 dried figs  
1 tbsp dried sour cherries  
1 tbsp dried prunes  
1 pack vanilla  
1 pack baking powder

- # Whisk the mixture of eggs and granulated sugar until the mixture turns to white.
- # Add vegetable oil and yogurt on it and whisk for a while more.
- # Add flour, vanilla and baking powder on it, and mix until it smoothens.
- # Remove the seeds of the dried fruits, dice them into equal sizes, flour them and add into the cake mixture.
- # Mix the mixture until all the fruits spread into the mixture totally.
- # Pour the mixture into the greased cake mould. Bake it with 356 F for 45 minutes in the oven.
- # Rest it for a while, and then reverse it onto a service plate and serve.

**Note:** Flouring the fruits is for prevent the fruits to sink to the bottom.