



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

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## Banded Cake

Çizgili Kek



1 bottom of mineral water  
4 eggs  
3/4 cup vegetable oil  
1 + 1/2 cups granulated sugar  
2 + 1/2 cups flour  
1 pack baking powder  
1 pack vanilla  
1 + 1/2 tbsp cocoa

- # Whisk the mixture of the eggs and sugar until it turns to white.
- # Add the liquid ingredients which are oil and mineral water at first, and mix.
- # Add flour, baking powder and vanilla in it and mix until get a smooth mixture.
- # Place 1/3 of the mixture into a separate bowl, add cocoa in it and mix.
- # Superpose 2 tbsp white mixture and 1 tbsp cocoa mixture on the cake mould which don't have a hole in the middle.
- # Repeat these actions until finishing all of the ingredients, and bake it in 356 F oven for 1 hour.

Note: The bands which you will see after slicing it, is the speciality of this cake.