



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

Watery Cake

Islak Kek



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

- # Whisk the mixture of eggs and sugar until it turns to white.
- # Add vegetable oil, yogurt and cocoa in it, and mix.
- # Put 1 cup of mixture aside.
- # Add the baking powder and vanilla into the remaining mixture in the bowl, and mix well.
- # Pour the mixture into the greased and floured oven tray.
- # Cook in the preheated oven for 45 minutes.
- # Rest the cake after removing it from the stove and reverse it. Place on the service plate. Pour the 1 cup of mixture all over the cake.

Note: You must eat this cake in a day, because the egg over the cake turns bad quickly.