



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 Marmalade

Marmelatlı Kek



Half matchbox sized yeast  
2 tbsp granulated sugar  
1 egg  
3 + 1/2 cups flour  
1/3 cup yogurt  
3 + 1/2 tbsp vegetable oil  
7 tbsp tepid water  
1 pack vanilla  
1 cup marmalade

- # Put 7 tbsp tepid water, yeast and sugar into a deep bowl, mix it until the sugar and the yeast dissolves.
- # Add yogurt, egg, 3 cups flour in it, and knead the dough.
- # Add vegetable oil, add remaining 1/2 cup flour, knead the dough, cover the dough and then rest it for 1 hour.
- # At the end of the resting time add vanilla into the rested dough, knead until the vanilla spreads in the dough smoothly.
- # Roll out the dough with some flour into the size of a long shaped cake mould.
- # Spread the marmalade all over the rolled out dough, fold it as a cylinder, fold the edges and then place it into the greased long shaped cake mould.
- # After resting it in the cake mould for half an hour, bake it in 392 F oven for 35 minutes.
- # When it cools down, reverse it onto the service plate, spread marmalade all over, slice and serve.

**Note:** You can add cream of chocolate instead of marmalade also.