



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

Milky Cake

Sütlü Kek



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

- # Blend the mixture of the eggs and sugar for 10 minutes.
- # Add vegetable oil and yogurt into this mixture, mix.
- # Add flour, baking powder and cocoa, and get a smooth mixture.
- # Fill the cake mixture in the greased and floured cake mould. Cook in 356 F oven for about 45-50 minutes.
- # Dissolve 1 pack vanilla in 1 cup milk and pour it all over the hot cake, after removing it from the oven.
- # Reverse the cake when it turns to cold, and serve.

Note: You can pour chocolate pudding all over the cake also.