



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 Milan

Kek Milan



2 eggs  
1 cup granulated sugar  
2 cups flour  
1 cup yogurt  
1/2 cup vegetable oil  
2 tbsp coconut  
1/2 cup orange jam, drained  
1/2 cup raisin  
1/2 cup thickly pounded walnut  
1 pack baking powder  
1 pack vanilla

# Blend the mixture of eggs and flour for about 8-10 minutes.

# Add oil and yogurt and blend it a little more.

# Add flour, baking powder and vanilla and get a smooth mixture of cake.

# Add coconut, orange rind jam, walnut and raisin, and stir it to get a smooth mixture.

# Pour the mixture into the greased cake mould. Bake in 365 F oven for about 35-40 minutes. Rest it for a while after removing from the oven, and then reverse it onto the service plate.

Note: Cake Milan is an Italian recipe.