



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

Cake with Tahini

Tahinli Kek



2 eggs
1 cup tahini
2 cups flour
1 cup granulated sugar
1 cup yogurt
1/2 cup milk
1/3 cup raisin
1 pack baking powder

- # Blend the mixture of eggs and sugar for 10 minutes until it reaches to the # consistency of cream.
- # Add tahini, milk and yogurt into the mixture.
- # Add the flour and baking powder and mix for a while, and then add washed, drained and floured raisins.
- # Stir the mixture by the help of a spoon to get a smooth mixture.
- # Fill the mixture of the cake into the greased and floured into the cake mould.
- # Bake in 356 F oven for about 35-40 minutes.
- # Reverse the cake onto the service plate, 10 minutes later removing the cake from the oven.

Note: The fat in the tahini is enough for baking, so there is no need to add more.