



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

Cake with Prune

Erikli Kek



3 eggs
1 + 1/2 cups granulated sugar
1 cup yogurt
1/2 cup vegetable oil
1 cup corn flour
1 cup flour
1 pack baking powder
1 pack vanilla
1 cup prune, seeds removed

For Sauce;
1 cup prune
2 tbsp castor sugar
1/2 tsp vanilla

- # Blend the mixture of the sugar and the eggs until it reaches to the consistency of cream.
- # Add all of the ingredients except prunes in it, and mix until get a smooth mixture.
- # Finally add the seeds removed and sliced into 4-5 pieces into the mixture, stir the mixture gently to get a smooth mixture.
- # Bake in 356 F oven for about 45-50 minutes.
- # Remove the seeds of the prunes and blend to get it puree, add castor sugar in it and cook it to boil it for a few seconds, add vanilla.
- # Reverse the cooled cake after removing it from the oven, and pour the mixture of prune all over the cake. Rest it for a while and serve.

Note: The taste of this cake is a little bit sour.