



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

Cream Cake With Peaches

Şeftalili Pasta



2 peaches
2 eggs
2 tbsp + 2 tsp cup flour
1/4 cup granulated sugar
4 tbsp butter, soften at room temperature
1/2 pack baking powder

For syrup:
1 cup water
2 tbsp granulated sugar

- # At first, boil water and sugar mixture until it gets a normal thickness, let stand to cool down.
- # Peel the peaches, slice tinny.
- # Grease the pan well.
- # Place the peach slices in it.
- # Mix the eggs and sugar by the blender for 10 minutes, and then add butter.
- # Add flour to this mixture slowly.
- # Finally add baking powder and pour this mixture on the fruits.
- # Bake in the 150 C (F 302) oven.
- # Reverse the cake and spread the cold syrup on the cake.

Note: You can cook this cake with pears. In this case boil pears in sugared water for a while. And use this as syrup.