



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

Light Cream Cake with Banana

Muzlu Hafif Pasta



1 heaping cup granulated sugar
3 eggs
1 + 1/2 cups flour
1/2 cup corn starch
2/3 cup vegetable oil
1/3 cup yogurt
1 pack baking powder
1 pack vanilla

For Cream:
2 + 1/2 cups milk
3 tbsp granulated sugar
1 heaping tbsp rice flour
1 + 1/2 cups corn starch
1 banana

For Covering:
2 tbsp granulated sugar
1 cup milk
1/2 cup water
1 + 1/2 tbsp corn starch
1 pack vanilla

Whisk the egg and white until the mixture reaches the consistency of pudding, add flour, starch, baking powder, vegetable oil, yogurt and vanilla for getting the mixture of the cake.

Pour into a greased and floured cup which has not a hole in the middle. Cook it at

356 F for 40 minutes.

While the cake is cooking, cook 2 + 1/2 cups milk, 3 tbsp sugar, rice flour and starch in thick consistency. Remove from the stove, let it cool down, and then slice the banana finely and mix.

Cut the cooked cake into two layers. Float the prepared cream on the first layer, and then cover the 2nd layer on the cream.

For preparing the covering; cook 1 cup milk, 1/2 cup water and starch with liquid consistency, remove from the stove, and add vanilla and mix. Pour all over the cake while it is still hot.

Refrigerate for 2 hours and serve.

Note: You can cook this cream cake without covering also.