



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

Chocolate Cream Cake

Çikolatalı Yaş Pasta



4 eggs
1 cup flour
1 cup granulated sugar
1 pack baking powder
2 tbsp cocoa

For Cream:
2 cup milk
1 tablespoonful starch
1 tablespoonful flour
2 tbsp cocoa
1 egg
2 tablespoonful granulated sugar
1 banana
1/3 cup chocolate chips

For Syrup:
1 cup water
1 tsp granulated sugar

For Covering:
1 cup water
1 cup milk
2 tbsp granulated sugar
2 tbsp cocoa
2 tbsp starch
2 tbsp flour
1 pack vanilla
1/2 tsp margarine

- # Blend the eggs, flour and sugar for about 10-15 minutes.
- # Add baking powder and cocoa, and then mix a little.
- # Pour into a greased mould.
- # Preheat the oven to 347 F, and cook for about 45-50 minutes.
- # After resting the cake for about an hour, cut it cross-wise into 2 pieces.
- # For preparing the cream; add milk, starch, flour, egg, and granulated sugar, cocoa into a pot while they are cold, and then cook until it reaches a thick pudding consistency. And then let the cream stand for cooling down.
- # Blend the cold cream for about 2-3 minutes. Add 1/3 cup chocolate chips and finely sliced bananas on it.
- # Stir well.
- # By this way your cream is ready.
- # Pour half of the syrup which is prepared by dissolving 1 tbsp sugar in 1 cup water all over half of the cake.
- # Place this half of the cake into the mould which you cooked the cake.
- # Pour the cream all over the cake and flatten while the cake is in the mould yet.
- # Place the remaining half of the cake on the cream and pour the remaining syrup all over it very well. And then rest it in the fridge for about 1 hour.
- # Just before ending the 1 hour rest time prepare the covering cream.
- # For preparing the covering cream put 1 cup milk, 1 cup water, granulated sugar, cocoa, starch and flour, then mix all them altogether while they are still cold, and then stir constantly while it is over heat.
- # While the cream reaches the consistency which has a bit thickness but liquid yet, remove it from the stove, then add vanilla and margarine and then mix.
- # Pour this cream on the cake which is resting in the fridge.
- # There is no need to flatten its upper side, but you can flatten its side by the help of a knife.
- # You can serve the cream cake after resting it in the fridge for about 2 hours.

Note: You can garnish the cream cake with banana or grated chocolate.

