



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

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## Rolled Pastry with Cocoa

Kakaolu Rulo Pasta



2 eggs  
1 cup + 1 tbsp flour  
3/4 cup granulated sugar  
2 tbsp yogurt  
2 tbsp vegetable oil  
1 + 1/2 tbsp cocoa  
1 pack vanilla  
1/2 tsp baking powder  
2 bananas  
1/3 cup finely sliced hazelnut

For Cream:  
1 pack icing sugar  
1 cup milk  
1 tbsp cocoa

# Whisk the eggs with granulated sugar until the mixture turns white, add yogurt, vegetable oil, flour, vanilla, baking powder, cocoa in it and mix to get a smooth mixture.

# Grease a small rectangle shaped oven tray, and pour the cake mixture on it.

# Cook in the oven, which is preheated to 347 F for a while, for 30 minutes.

# Reverse the cake on a paper while it is still hot, make a roll by the help of the paper before it starts to cool down, and then let it cool down.

# Flatten the cake slowly and take paper off.

# Whisk the icing sugar with 1 cup cold milk, add cocoa.

# Pour half of the cream on the flattened cake, and flat the cream, place the banana in the middle and roll the cake again.

# Cover the cake with the remaining cream, drizzle finely sliced hazelnut pieces all over. Refrigerate for about 4-5 hours.

Note: You can cook a circle shaped cream cake with the ingredients of the rolled cream cake.