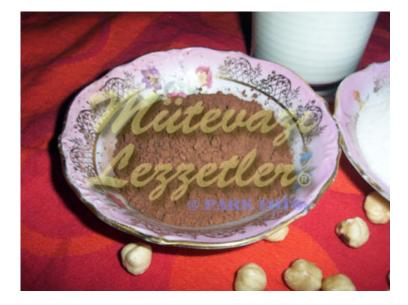


Rolled Pastry with Cocoa Kakaolu Rulo Pasta



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.

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