



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

Honey Almond Cream Cake

Balbadem Pastası



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

For Inner Cream;
1 cup milk
1 tbsp starch
1 tbsp flour
3 tbsp granulated sugar
1/2 pack vanilla

For Upper Cream;
7 tbsp milk
1/5 pack margarine (1.8 ounces)
1 + 1/2 tbsp granulated sugar
2 tbsp honey
1/2 pack vanilla

Prepare the cake at first; blend the mixture of eggs and granulated sugar, until it turns to white. Add vegetable oil, yogurt, flour, vanilla and baking powder in it, and get a smooth cake mixture. Grease a cake mould which has about 10 inches diameter without a hole in the middle. Pour the mixture of the cake in it.

Bake in 365 F oven for 40 minutes.

Transect the cake after taking it from the oven.

Prepare the inner cream; add starch, flour, sugar and egg into the cold milk and whisk well.

Place it over medium heat, and remove it from the stove when it reaches a consistency harder than milk pudding, add vanilla and mix.

Lay this cream all over the first piece of the cake smoothly, and place the second layer of the cake on it.

For preparing the upper cream; put the margarine, milk, sugar and honey into a pot, cook over low heat until it turns to transparent, add the finely sliced almonds and cook for 5 more minutes, remove it from the stove and add vanilla.

Cover the cake which you placed the inner cream in it, with the upper cream without waiting it to cool down too much.

Refrigerate it for 2 hours. Serve.

Note: You must peel the inner skin of the almonds definitely.