



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

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## Favourite Cream Cake

Gözde Pasta



1 litre milk  
1 cup granulated sugar  
4 tbsp wheat starch  
2 tbsp rice flour  
2 pack vanilla  
1 tbsp butter  
30 petit beurrés  
1 tbsp cocoa

For Upper Side:  
1/2 pack icing sugar  
1 cup cold milk  
1 tbsp cocoa

- # Pound or blend the biscuits to turn it to powder at first.
- # Put first halves of milk, sugar, starch, rice powder and cocoa, mix them well, then place it over medium heat, and cook by stirring constantly.
- # When it reaches to the consistency of milk pudding turn off the heat, add 1/2 tbsp butter, vanilla and mix well.
- # Lay cling film all over the cake mould which does not have a hole in the middle, make the edges of the film stand out of the mould, and then pour the mixture into the mould.
- # Repeat the same processes for the remaining half of the ingredients except adding cocoa to prepare the white side of the cake.
- # Pour the white mixture all over the mixture with cocoa.
- # Blend the mixture of icing sugar and cocoa, and lay it all over the white layer.
- # By this way you will get three different layer for the cake. Get the edges of the cling film which are standing outside of the mould and close them onto the cake.
- # Place the cake into the refrigerator. The day after remove it from the refrigerator, remove the film from the surface and then serve it.

**Note:** You can use biscuits with cocoa instead of cocoa for preparing the lowest layer of the cake.