



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

Green Cream Cake

Yeşil Pasta



3 eggs
1 + 1/2 cups granulated sugar
20 leaves of spinach
1 cup yogurt
2 + 1/2 cups flour
1/2 cup vegetable oil
1 pack baking powder
1 pack vanilla
2 kiwifruits
1 pack icing sugar
1 cup cold water
1 cup sugared water

- # Slice the spinach leaves finely or blend without cooking them.
- # Blend the mixture of eggs and sugar in a separate bowl till the sugar dissolves.
- # After adding vegetable oil and yogurt in it and mixing for a while, add vanilla, baking powder and flour.
- # Add the finely sliced spinach in it, and mix well.
- # Pour the mixture into small and square shaped, greased baking tray.
- # Bake in 356 F oven for 50 minutes.
- # Remove the cake from the oven and rest it, and then place a flat plate on it to cut the cake into a circle.
- # Blend the outer sides of the cake finely.
- # Pour the sugared water which is prepared with 1 cup water and 1 tbsp sugar all over the circle shaped cake.
- # Whisk the icing sugar in 1 cup of cold water all over the circle shaped cake also. Place the kiwifruit slices on the surface.
- # Place the blended cake pieces on the top by forcing.
- # Refrigerate overnight. Serve.

Not: The spinach just colours the cream cake. You can't get its taste.