



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

Wafer Cake

Gofretli Kek



3 eggs
1 cup castor sugar
1 pinch salt
1 cup milk
1/2 cup sunflower oil
1 pack vanilla
1 + 1/2 packs baking powder
3 cups flour

For the Medium Layer:
8-10 wafers
1/2 cup sultanas

- # Separate the yolks and the whites of the eggs.
- # Add sugar onto the whites. Blend it for about 4-5 minutes.
- # Add salt onto the yolks and mix it.
- # Then, mix these two mixtures.
- # Add sifted flour, baking powder and vanilla. Get a smooth mixture without mixing too much.
- # Pour half of the mixture into the greased cake mould. Add wafers and sultanas over this layer.
- # Pour the remaining cake mixture into the mould and flatten its surface by a spoon.
- # Place the mould into the oven, which is preheated to 338 F, and bake the cake for about 50-55 minutes.
- # Rest the cake for 10 minutes, after removing it from the oven. Reverse it over a service plate.

Note: The wafer is not felt crispy while eating it, but it tastes.