



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

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## 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.