



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

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## Father Dessert

Baba Tatlısı



1/2 cup granulated sugar  
2 eggs  
5 + 1/2 tbsp  
2 tbsp vegetable oil  
Rind of a lemon  
1 pack vanilla  
1 pack baking powder

For Syrup:  
2 cup granulated sugar  
2 + 1/2 cup water  
Juice of half lemon

- # Whisk the eggs sugar well, add margarine and mix for a while.
- # Add the other ingredients, get a smooth mixture.
- # Pour the mixture into the greased cake mould.
- # Cook in 347 F oven for about 35-40 minutes.
- # Cool the cake in the mould.
- # Boil the water with sugar, and add lemon juice 5 minutes earlier than removing from the stove.
- # Pour the hot syrup all over the cold cake. Reverse the dessert when the cake soaks all of the syrup.

Note: This is a so practical dessert. There is no need to wait too much for resting.