



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

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## Dessert with Yogurt

Yoğurt Tatlısı



3 eggs  
18 tbsp flour  
16 tbsp sugar  
1 + 1/2 cups yogurt  
7 tbsp vegetable oil  
1 pack vanilla  
1 pack baking powder  
1/4 tsp salt

For Syrup:  
3 + 1/2 cups granulated sugar  
4 cup water  
Juice of half lemon

- # Blend the eggs with sugar for about 5 minutes.
- # Add the other ingredients into it and get a smooth mixture.
- # Pour on the greased oven tray.
- # Cook in 365 F for about 35 minutes.
- # Boil the water with sugar, and add the lemon juice 5 minutes earlier than removing the pot from the stove.
- Pour the warm syrup all over the warm dessert.
- # Rest it for 2 hours, cut into pieces, garnish with coconut and serve.

Note: You can use 1 tsp sodium bicarbonate which is dissolved in the juice of half lemon instead of baking powder for this recipe.