



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

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## Selver Pasha Dessert

Selver Paşa Tatlısı



1 stale bread, crumbs  
3 eggs  
2 cups milk  
1 tbsp granulated sugar  
4 tbsp vegetable oil

For Syrup;  
1 + 1/2 cups granulated sugar  
1 cup water  
1 tbsp lemon juice

- # Place the stale bread crumbs into a bowl, and add milk, eggs, oil and 1 tbsp sugar, and mix until get it smooth.
- # Grease a small baking tray, pour the mixture in it.
- # Bake it in the oven which is preheated to 356 F until its surface turns to red (about 30 minutes). Meanwhile prepare the syrup.
- # Pour the hot syrup all over the hot cake after removing it from the oven.
- # When it soaks the syrup and cools down, cut it into pieces. You can garnish its surface with coconut or almond.

**Note:** If the cake grows too much during the cooking, you can stop its growing by digging a fork into it.