



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

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## Sambaba

Şambaba



1/2 matchbox sized yeast  
1 tbsp granulated sugar  
2 eggs  
2/3 cup yogurt  
7 tbsp vegetable oil  
1/4 tsp salt  
1 pack vanilla  
5 cups flour  
7 tbsp warm water

For Syrup;  
3 cups water  
3 cups sugar  
Juice of half lemon

- # Put the water, yeast and sugar into a bowl, mix, add eggs, yogurt, 4 cups flour and salt, knead the dough. Add the vegetable oil and the remaining 1 cup flour, knead it well. Cover and rest it for about 45-50 minutes.
- # Add the vanilla into the rested dough. Divide the dough into 8 pieces, and place each one onto the small cake moulds. Rest the dough pieces for 30 minutes in that situation.
- # Bake in 392 F oven for 35 minutes.
- # Place the sambaba cakes into the warm syrup which is made by boiling water, sugar and lemon juice, reverse them time to time.
- # Place the sambaba cakes which were rested in the syrup for about 2-3 hours.
- # You can put cream on the tops while serving.

**Note:** You can make some holes in the cakes by the help of a fork, to make them soak the syrup well.