



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

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## Sambali

Şambali



2 cup yogurt  
1 cup granulated sugar  
2 cup flour  
1 cup semolina  
1/2 cup vegetable oil  
1 pack backing powder  
1 pack vanilla  
40 almonds

For Syrup:  
4cup granulated sugar  
4 cup water  
Juice of 1/2 lemon

- # Pour the sugar in water and boil, add lemon juice when it reaches the right consistency, boil for 5 minutes too, take away from the stove.
- # Put yogurt and sugar in a deep bowl and mix until sugar dissolves.
- # Add all ingredients except almonds and mix to get a smooth mixture.
- # Pour the mixture on the greased oven tray and place the almonds where it will be in the middle of the slices when they will be cut.
- # Bake in the oven which is heated to 180 C (F 356) for 40 minutes.
- # When the cake which was taken away from the oven turns warm cut into matchbox sized pieces.
- # Spread cold syrup on and let it stand for 2-3 hours and serve.

**Not:** This dessert is generally sold on the streets in Izmir.