



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

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## Panedyen

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1 + 1/2 cups castor sugar  
3 eggs  
1 cup milk  
1/2 cup sunflower oil  
1 cup corn starch  
2 cups flour  
1 pack vanilla  
1/2 tsp baking powder  
1 pack petit beurre (38 pieces with cocoa)

- # Break the eggs into a deep bowl, add castor sugar in it, blend the mixture until it smoothens totally.
- # Add milk, sunflower oil in it and mix, add starch, flour, vanilla and baking powder, get a smooth mixture.
- # Break the biscuits into pieces. Pieces should not be too small.
- # To prevent the small pieces of the biscuits changing the colour of the cake, please don't add them into the cake.
- # Add the biscuit pieces into the mixture of cake, spread the biscuits smoothly in the mixture without mixing too much.
- # Pour the mixture into the greased cake mould without waiting it too much.
- # Bake it with 338 F for 50 minutes.
- # When it becomes tepid after removing it from the oven, reverse it onto the service plate, slice and serve.

**Note:** You can bake this can with adding normal petit beurrés into the mixture with cocoa also. Adding 2 tbsp cocoa into the ingredients is enough for baking it by this way.