



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

Cream Cake with Carrot

Havuçlu Pasta



4 eggs
1 + 1/2 cups granulated sugar
2 cups finely grated carrot
2 cups flour
7 tbsp sunflower oil
1/2 cup pounded walnut
1 pack vanilla
1 pack baking powder

For Cream;
2 cups milk
1 tbsp wheat starch
1 tbsp flour
1/2 cup granulated sugar
1 pack vanilla
1/2 pack icing sugar
1/2 cup boiled and grated carrot

- # Prepare the cake at first. Grate the carrots for the cake. Grate the carrots which are boiled for a while for the cream.
- # Break the eggs into a deep bowl, add granulated sugar onto the eggs and blend it for about 8-10 minutes.
- # Add 2 cups of granulated raw carrots, flour, sunflower oil, pounded walnut, baking powder and vanilla into the mixture. Mix it until get a homogenous mixture.
- # Grease a cake mould which does not have a hole in the middle, pour the mixture into the mould. Place it into the oven which is preheated to 338 F, and bake for 55 minutes.
- # Prepare the cream while baking the cake; pour the cold milk into the pot, add granulated sugar, flour and starch and mix it. Cook it over medium heat by stirring constantly.
- # Remove it from the stove when it reaches to the consistency of milk pudding, add boiled and grated carrot and vanilla into it. Cool it down by stirring time to time.
- # When it cools down totally, add icing sugar into the mixture, blend it for about 2-3 minutes.
- # Remove the cake from the oven and rest for a while, and then transect it into 3 pieces. Wet each pieces with some sugared water and cover them with cream.
- # After preparing all of the layers by this way, spread the remaining cream onto the cake and its sides.
- # Garnish the cake y dropping some liquid jam onto the top.
- # Refrigerate it overnight, slice and serve.

Note: If you don't have icing sugar, you can add 1 tablespoonful margarine into the cream just before it cools down totally, and blend it.