



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

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## Bakara Cake

Bakara



2 eggs  
4 tbsp granulated sugar  
2 tbsp cocoa  
7 tbsp vegetable oil  
4 tbsp yogurt  
1 + 1/2 cups flour  
1 pack vanilla  
1/2 tsp baking powder

For Upper Side;  
1 tbsp cake mixture  
1 cup milk  
2 tbsp granulated sugar  
1 tbsp cocoa

For the Middle Layer;  
1 pack icing sugar  
1/3 cup milk

- # Blend the eggs and the granulated sugar in a deep bowl until the sugar dissolves totally.
- # Add cocoa, yogurt, vegetable oil, flour, vanilla and baking powder into the mixture and mix it to get a smooth mixture.
- # Put 2 tbsp of cake mixture aside.
- # Pour the remaining cake mixture into the circle shaped 8 inches diameter cake mould which has not a hole in the middle.
- # Place the mould into the oven which is preheated to 329 F for a while and bake it for 45 minutes.
- # When the cake cools down, put the remaining cake mixture into a pot, 1 cup milk, 2 tbsp granulated sugar and 1 tbsp cocoa into a pot, cook it over medium heat by stirring constantly until it reaches the consistency which is a little bit low than milk pudding's.
- # When the upper sauce cools down, transect the tepid cake (If the upper side turns to convex during the baking, cut off that convex to flatten the cake.). Get the lower side of the cake up, and then pour the sauce all over.
- # Spread the mixture of 1 pack icing sugar and 1/3 cup milk all over the remaining cake piece.
- # Place the cake piece which you poured sauce all over, onto the icing sugar cream. Refrigerate it on the lowest layer of the refrigerator for 2 hours at least, slice and serve.

**Note:** You can use the convex piece of the cake which is cut for flattening the cake while preparing ice-cream or chocolate pudding.