



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

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## Easy to Prepare Rolled Cream Cake with Banana

Kolay Muzlu Rulo



4 eggs  
1 + 1/2 cups granulated sugar  
1/3 cup vegetable oil  
2/3 cup flour  
1 pack vanilla  
1/2 tsp baking powder

For Cream;  
3 + 1/2 cups milk  
1/3 cup granulated sugar  
1 tablespoonful wheat starch  
3 tablespoonful flour  
1 tsp margarine  
2-3 bananas

- # Break the eggs into a deep bowl, add granulated sugar into it, whisk until it turns to white.
- # Add sifted flour, vegetable oil, baking powder and vanilla into the mixture, mix, and pour it into the square shaped greased baking tray.
- # Place it into the oven which is preheated to 320 F for a while, bake it for about 30-35 minutes without drying it.
- # Prepare the cream while baking the cake. Put starch, flour, granulated sugar and milk into the pot and mix it well. Cook over medium heat by stirring constantly.
- # Remove it from the heat when it reaches to the consistency of milk pudding, add margarine into the mixture, blend it for a while, and let it cool down. Stir it time to time to prevent butter clotting over the surface.
- # After cooling down the cake for a while after removing it from the oven, reverse it onto a paper which is a little bit bigger than the cake. Roll the cake with paper while it is tepid yet.
- # Remove the paper carefully when the cake cools down totally.
- # Spread the cream to whole surface of the cake which has curve shape a little.
- # Place 2 or 3 bananas onto the head side of the cake, and roll the cake with bananas. Get the end side of the rolled cake to downside.
- # If you have some cream yet, spread it over the top. You can sprinkle icing sugar also instead of cream.
- # Refrigerate it overnight, slice and serve.

**Note:** The cake must be flexible for rolling.