



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

Sekli

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

For cooking the cherries;
1/2 cup granulated sugar

For Syrup;
3 + 1/2 cups cherry juice
2 + 1/2 cups granulated sugar

- # Remove the seeds of the cherries, add 1/2 cup granulated sugar and 4 cups water on it. Cook over medium heat until the cherries grow a little.
- # Place the cherries onto a colander to get their juice, rest their juice to use as syrup.
- # Put the egg and 1/3 cup granulated sugar into a deep bowl, and whisk them in it. Add yogurt, vegetable oil, sifted flour, baking powder and vanilla on it, and mix them to smoothen.
- # Add the drained cherries into the mixture finally, stir without mashing the cherries, pour the mixture into a medium sized greased baking tray.
- # Place the tray into the cold oven. Adjust the heat to 356 F. Bake until the surface of the dessert turns to red totally. (For about 45 – 50 minutes)
- # Prepare the syrup meanwhile. Add 2 + 1/2 cups of granulated sugar into the cherry juice. Cook it over medium heat until the mixture reaches a low consistency.
- # Turn of the oven and open its door, and let the dessert cool down in the oven.
- # Pour tepid syrup all over the tepid dessert. After resting it for 4 hours at least, cut it into squares and serve.

Note: Sekli is one of the towns of Ankara, which is famous for its cherries.