



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

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## Germen Cake

Germen Keki



3 eggs  
1 + 1/2 cups granulated sugar  
3.5 ounces butter  
1/2 cup milk  
1/6 cup sunflower oil  
1 pack vanilla  
1 pack baking powder  
3 cups flour  
5 medium apples  
1 handful pounded walnut  
1 tsp cinnamon

For Upper Side:  
2 tbsp castor sugar

- # Firstly, peel the apples and slice them thinly. Mix these slices with 1 tbsp granulated sugar and 1 tbsp lemon juice. Put this mixture aside.
- # Whisk granulated sugar with the eggs in a deep bowl, until the sugar dissolves totally.
- # Add the margarine, which is softened at room temperature, on it. Add sunflower oil and milk also, and mix it for a while.
- # Then add sifted flour, baking powder and vanilla in it. Mix it, until the mixture smoothens totally. Meanwhile, set the heat of the oven to 347 F.
- # Grease a cake mould, which has a hole in the center, by butter. Pour half of the prepared cake mixture into this mould.
- # Place the prepared apple slices over the mixture firmly. Sprinkle walnut and cinnamon all over.
- # Pour the remaining cake mixture all over the walnut layer. Flatten it by the backside of a wet spoon.
- # Place the cake mixture into the oven and bake it for a bout 1 hour. After removing the cake from the oven and it turns to tepid, sprinkle castor sugar all over.

Note: Germen Cake is a very old German recipe.