



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

Cake with Nuts

Kuruyemişli Kek



2 eggs
1 tbsp butter
1/3 cup olive oil
1 cup castor sugar
1 cup milk
2 + 1/2 cups flour
1 pack vanilla
1 tsp baking powder
1/3 cup sultanas
1/3 cup crushed peanuts
1/6 cup almond
1/6 cup walnut
1/6 cup hazelnut
1/6 cup salt free roasted chickpea

- # Firstly, rest the sultanas in the water. Pound the peanuts, hazelnuts and almonds. Make the chickpeas turn into powder by mashing.
- # Break the eggs into a deep bowl, add castor sugar on it. Whisk or blend it, until the mixture turns to white totally.
- # Add vegetable oil and margarine, which is softened at room temperature, into the mixture. Whisk it, until the margarine loses its shape.
- # Add milk, vanilla, baking powder and half of the flour on it. After mixing it for a while, add the remaining half of the flour in it.
- # Add crushed almond, peanut and hazelnut into the dough at first. Mix the dough by a wooden spoon. Then, add the sultanas, which are drained and covered with flour, into the mixture. Add roasted chickpeas' powder and walnut into the mixture also, and mix it by the wooden spoon.
- # Pour the mixture into the muffin mould or you can use a normal cake mould also.
- # Place the mould into the warm oven, which is set to 347 F, and bake it until grows up and some cracks seem over the surface, without opening the door of the oven.
- # Remove the cakes from the mould and serve them.

Note: A little oil is added into the mixture, because of the oil in the nuts.