



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

Sour Cherry Cake

Vişneli Kek



3 eggs
1 cup washed and seeds removed sour cherries
1 + 1/2 cup granulated sugar
1 cup milk
1/3 cup sunflower oil
3 cups flour
1 pack vanilla
1 pack baking powder

- # Whisk or blend the mixture of eggs and granulated sugar, until the mixture reaches to thick milk pudding consistency.
- # Add milk and sunflower oil on it. After mixing it for a while, add sifted flour, vanilla and baking powder in it. Whisk it for a while more.
- # Grease a cake mould, long style or the one has a hole in the center. Pour half of the cake mixture into the mould.
- # After placing the cleaned sour cherries over it, add the remaining half of the cake mixture into the mould also.
- # Place the mould into the oven, which is preheated to 356 F. Bake the cake for about 45-50 minutes. Dip a toothpick into the cake, which is baked. If the cake mixture does not stick to the toothpick, it means that cake is cooked properly.
- # After removing the cake from the oven, rest it for about 10-15 minutes. Then, reverse it over a service plate. Serve it cold.

Note: The seeds of the sour cherries may be removed by a clean crochet needle.