



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

Wet Sour Cherry Cake

Vişneli Islak Kek



4 eggs
1 + 1/2 cups granulated sugar
3 tbsp cocoa
2 + 1/2 cups flour
1 pack baking powder
1 pack vanilla
1 cup cleaned sour cherries
1 tbsp wheat starch
2 tbsp granulated sugar
1/2 cup sour cherry juice

- # Firstly remove the seeds of the sour cherries. Cut each of the sour cherries into 4 equal pieces. Mix these pieces with 2 tbsp granulated sugar and wheat starch. Put this mixture aside.
- # Break the eggs into a deep bowl. Add 1 + 1/2 cups granulated sugar on it. Whisk the mixture, until it turns into white totally by a beater or blender.
- # Add cocoa into the mixture and mix it. Put 1 cup of this mixture aside. Then, place this mixture into the fridge.
- # Add sifted flour into the remaining mixture, add baking powder and vanilla also. Whisk it for a while more.
- # Add prepared sour cherries on it. Mix it by a spoon, until sour cherries spread homogenously in the mixture.
- # Pour the cake's mixture into the greased cake mould. Place the mould into the oven, which is preheated to 374 F, and bake the cake for about 45-50 minutes.
- # Remove the cake from the oven, when it is hot. Pour the sour cherry juice all over the cake. Place the cake into the oven, which is turned off. Rest the cake in the oven for about 10 minutes.
- # Remove the cake from the oven and rest, to make it reach to room temperature. Then, pour the mixture in the fridge all over and serve.

Note: The sour cherries may be cleaned and frozen for a long time to use later.