



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

## Pancake with Sour Cherries

Vişneli Pankek



2 eggs  
1 cup milk  
2 cups flour  
1/4 tsp sodium bicarbonate  
1/4 tsp salt  
1/2 pack vanilla

For Frying:  
10 tsp vegetable oil

For the Sour Cherry Puree:  
1 cup cleaned sour cherries  
2 cups water  
1/2 cup granulated sugar  
2 tbsp wheat starch

- # Break the eggs into a deep bowl, add milk and sifted flour on it. Whisk the mixture, until it smoothens totally.
- # Add sodium bicarbonate, salt and vanilla on it. Mix it for a while more.
- # Put 1 tsp vegetable oil into a small skillet and cover the whole flour of the skillet with it.
- # Pour pancake's mixture into the skillet, but its diameter must not be bigger than 4 inches. Fry both sides of the pancake.
- # Repeat the same processes for the other pancakes also. (You should get about 10 pancakes)
- # Superpose the pancakes and let them cool down. Meanwhile, prepare the sour cherry syrup.
- # Put the seeds removed sour cherries, granulated sugar, water and wheat starch into small pot. Mix it, before placing the pot over the heat.
- # Then, cook this mixture over medium heat by stirring constantly, until it reaches to thick consistency.
- # Superpose 5 of the pancakes by placing sour cherry pieces and puree between each layer. You get 2 pancakes by this way.
- # Cut each of the pancakes into 4 equal pieces and serve them.

**Note:** Pancakes are smaller and thicker than crepes.