



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

Corn Flour Cake with Cheese

Mısır unlu Peynirli Kek



2 eggs
1 cup corn flour
2 cups flour
1 cup milk
1 cup yogurt
1/2 cup sunflower oil
1/2 tsp salt
1 pack baking powder
Half bunch dill
Half of a small cube feta cheese
1 tsp red pepper powder

- # Mash the cheese, add finely sliced dill and red pepper powder on it. Mix it well and put it aside.
- # Break the eggs into a deep bowl. Add yogurt, milk and vegetable oil on it. Blend it for a while.
- # Add corn flour, flour, baking powder and salt on it. Mix this mixture, until it smoothens totally.
- # Pour half of the cake's mixture into the greased baking tray. Place the cheese mixture over the cake mixture in the mould. Pour the remaining cake mixture over the cheese layer.
- # Place the mould into the oven, which is preheated 338 F, and bake the cake, until it grows and turns into red.
- # Rest it for 10 minutes, after removing from the oven. Then, reverse it over a service plate.

Note: Using a no big cake mould, is advised for cooking this cake.