



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

Fresh Fig Cake

Taze İncirli Kek



3 eggs
1 + 1/2 cups castor sugar
4 figs
1 apple
1 cup seedless grapes
2 tbsp butter
1 cup milk
1 pack baking powder
1 pack vanilla
1/2 tsp cinnamon
3 + 1/2 cups flour

- # Whisk the mixture of castor sugar and eggs in a deep bowl, until the mixture turns into white totally. Add milk and butter, which is melted and cooled, onto the mixture. Mix it for a while.
- # Add sifted flour, baking powder, cinnamon and vanilla on it. Mix this mixture, until it smoothens totally.
- # Dice the figs without peeling them, peel the apples and dice them also, urgently.
- # Add fig, apple and grapes into the cake mixture, and mix it by a spoon. Pour it into the greased cake mould.
- # Place the mould into the oven, which is preheated to 347 F, and bake the cake for about 50-55 minutes.
- # Cool it down, after removing from the oven. Reverse over a service plate and slice.

Note: It is advised to add the fresh fruits into the cake mixture urgently, after dicing them.