T U R K I S H C A K E T E R E L I K E

Ingredients
1 tbsp local erytherbutol or half a cup of sugar t
1.5 Corn originated
Juice of 5 large oranges
Orange sauce:
200 ml iced water
150 g cream chante
Cream layer:
Sugar or honey
200 g cooking cream or straw
2 Liter milk
The surp :
1 tbsp baking powder
2 cups flour and 1/4
1 tablespoon vanilla
A cup of tea from the local Aretheruptol or Castin
8 eggs

Directions
Cake layer: In a bowl, put eggs with sugar and vanilla, then whisk. After that, add flour and baking powder and mix until the ingredients are consistent with each other. Then we put the mixture in a tray and put it in the oven at 170 degrees for half an hour. Method of impregnation: We whisk the milk and cream together, after that we pour it on the cake The cream layer: In a bowl, put the cream santih with ice water, then beat until the ingredients are consistent with each other, and then spread them onto the cake. The sauce layer: We squeeze the oranges and filter them, then add starch and sugar and mix well. Then we put the sauce on the fire until the consistency of the sauce becomes heavy, after that we leave it until it cools and then we pour it on the cake over the cream layer. After that we decorate the cake to taste.

C H E F O M A R

Bon Apetit!