

ULUGBEY ANATOLIAN HIGH SCHOOL



MOLE CAKE...



INGREDIENTS:

For cake

- 4 eggs
- 1 glass of sugar
- 1/2 glass of oil
- 1.5 glass of flour
- 1 packet of baking powder
- 3 tablespoons of cocoa

For pudding:

- 3 glass of milk
- 7 tablespoons of flour
- 1 glass of coconut
- 1.5 glass of sugar
- 1 packet of vanilla
- 1/3 packet of margarine



1. Break four eggs into the mixture cup. Add sugar on it. Mix it with mixer nearly three minute.



2. And then add olive oil, a packet of baking powder, three spoons of cocoa then mix them. .



3. Then, pour the cake dough into the tray.
Put it into the oven and bake it nearly 35 minutes.



4. In order to understand if the cake is ready or not, stick a toothpick.



FOR PUDING:

1. Put sugar and milk into the soucepan. Add flour, vanilla and mix it. After that add coconut into it than put it inthe oven. Before you take it from the oven add margarine and mix, then leave it to be cold.



2. Divide baked cake into two pieces. Put the half of cake to a circle shaped deep cup. Press it and make it to become the shape of that cup.



3. Then pour the puding on to the cake. Put another cake and close it to that cake then press..



4. Close on it then leave it 2 hours in the fridge. After 2 hours, take it from the fridge and reverse it to another tray. Then you can serve it.



HAPPINESS







