

# ULUGBEY ANATOLIAN HIGH SCHOOL

Ankara, Turkey

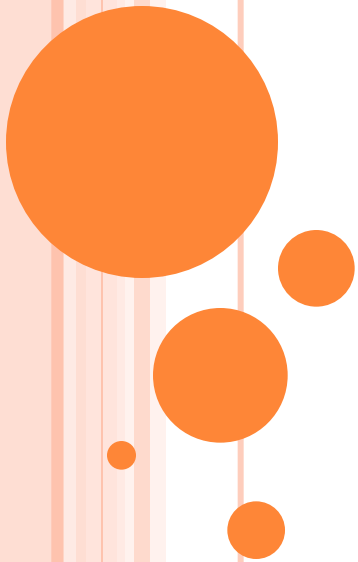




eTwinning

# «Tastes and Colours of Our Tables»

**TURKISH TASTE  
REVANI CAKE**



# GROUP MEMBERS

BÜŞRA SEZGİN

BİLAL AKKAYA

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GROUP COORDINATOR: BARIŞ TOKLUCU

# REVANI CAKE



## Ingredients

- sugar in a glass
- yogurt in a glass
- three eggs
- a cup oil
- one cup of semolina
- flour in a glass
- a packet of baking powder
- a packet of vanilla for sherbet ;
- three cups of sugar
- three cups of water

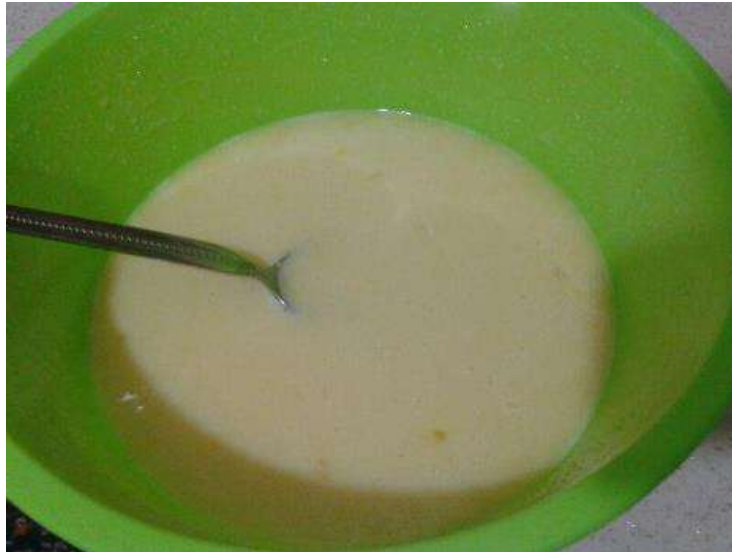
1. Break the eggs



2. Add milk on eggs



3. Mix them





4. After that add semolina on it



5. Add flour, oil, vanilla and baking powder



6.Knead them until it becomes the dough





7. Put in the oven at 175 degrees



**8.for sherbet ;**

three cups sugar and three cups water



Mix ingredients until it boils



9. Take the cake out from the oven



10. Put pistachios on it



Bon appetite ! ☺

