

ULUGBEY ANATOLIAN HIGH SCHOOL





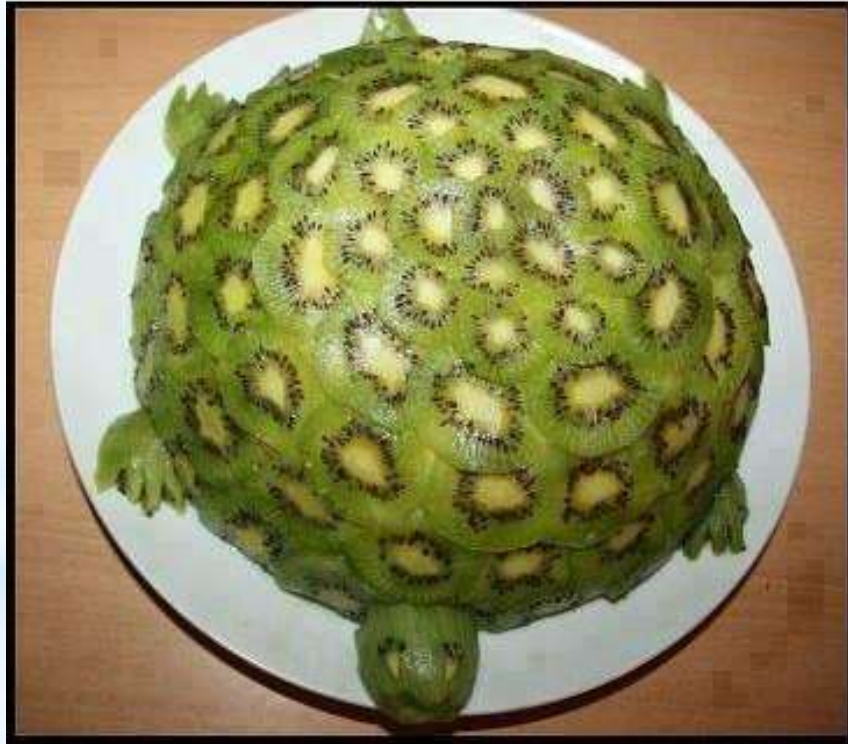
eTwinning

* Reflecting on and on Etwinning between Italy and Turkey

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CAKE RECIPE



INGREDIENT

For cake: 3 eggs

1 cup of sugar

1 pocket of baking powder

3 cup of flour

1 cup of milk

1 cup of oil





For covering: 1 pocket of whipped cream
 $\frac{1}{2}$ cup of juice

For cream: $\frac{1}{2}$ cup of sugar
3 cup of milk
4 tablespoons of flour
1 pocket of vanilla
1 teaspoon of starch





Mix milk, oil and white sugar in hollowware. Add milk to mixture and mix. Add flour and baking powder to mixture. Mix all of it.



Cook cake 250 centigrade in oven.

Divide the cake into 3 parts.



Mix milk and starch in hollowware.



Add flour, vanilla and white sugar to mixture.



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Mix with whisk in low heat. Close to cooker after thickness.



Dampen to cake with juice.
Later, add half cream on cake.



Put banana slice on cream. Put
cake on banana slice.



Dampen to cake with juice.



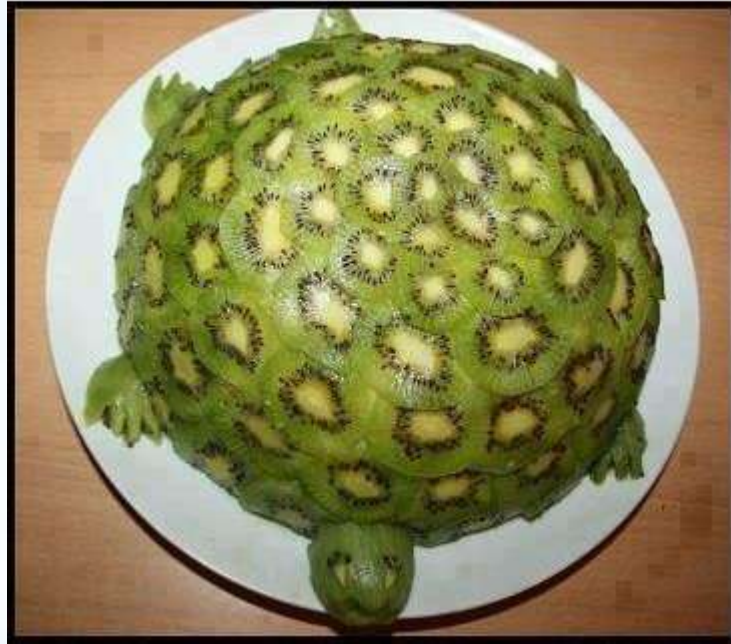
Add growing cream on cake. Put banana slice on cream. Put cake on banana slice.



Cover to cake with whipped cream.



Decorate the cake.



Bon Appetit...