

Islak kek / Wet Cake



Islak kek is a delicious Turkish cake, we would call it a Wet Cake because the whole cake is topped and it is very moist. Islak kek is one of those cakes that my family members would like to eat every day. I like it cold, from the fridge, and my children reheat it in the microwave in winter days. Its preparation is simple and quick and with just a few ingredients you get a first-class cake.

INGREDIENTS FOR BISCUIT :

250 g of flour

250 g of sugar

4 spoons of cocoa for cakes (spoonful)

Peel of one orange

1 package of vanilla sugar

1 package of baking powder

4 eggs

250 ml of oil

300 ml of milk

Butter for coating the baking tray

TOPPING INGREDIENTS :

500 ml of milk

100 ml of oil

280 g of sugar

4 spoons of cocoa for cakes (spoonful)

FOR DECORATION :

pistachios and raspberries (not obligatory)

PREPARATION :

1 . heat the oven at 180 degrees...

2 . butter the baking tray...

3 . put the eggs, sugar, vanilla sugar and orange peel into a bowl and mix everything well...

4 . add oil and milk and mix everything shortly...

5 . stir all the dry ingredients, mix them, and add them into the egg mixture...

6 . mix everything shortly to enable all the ingredients to get homogenous...

7 . pour the biscuit into the buttered baking tray (30×27) and put it into the preheated oven and bake for ca. 30 minutes...

LEAVE THE CAKE FOR 3–4 MINUTES WHILE YOU ARE PREPARING THE TOPPING ...

8 . put all the topping ingredients into a smaller pot and heat them till boiling (do not let the topping boil) ...

9 . cut the hot cake into cubes of desired size and stick each cube with a fork ...

10 . pour the topping evenly over the hot cake ...

11 . leave the cake at room temperature for at least 4 hours to let it absorb all the topping ...

12 . if wished, you can decorate your cake with pistachios and raspberries ...



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