Antalya babata cornmeal cake

Serves 8 · 45 min

Ingredients

250 g	Cornmeal 2½ glass
150 g	Yogurt ¾ glass
170 g	Sugar 1 glass
100 g	Tahini ½ glass
91.3 g	Olive oil ½ glass
6 g	Ground cinnamon ¾ tbsp
10 g	Baking powder 2¼ tsp
60 g	Peanut
30 g	Sesame seed 3¼ tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Whisk the yogurt, olive oil, tahini and sugar together.
2. In a separate bowl mix the cornmeal, baking powder and cinnamon. Make a well in the middle, add the liquid mixture and stir until you have a smooth batter.
3. Spread the batter in a greased baking dish about one and a half fingers thick, sprinkle with sesame and rest for 30 minutes.
   30 min
4. Place the shelled, halved peanuts on the batter about two fingers apart.
5. Bake in an oven preheated to 180 °C for 45 minutes, let cool and cut into portions.
   45 min

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