

# Potato Cake with Feta Cheese

Savory Turkish potato cake with feta cheese, yogurt and herbs. Easy 30-minute recipe perfect for breakfast, lunch or light dinner. Vegetarian comfort food.

10	20	30	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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## Ingredients

- 2 egg
- 0.5 tbsp salt
- 1 cup plain yogurt
- 0.5 cup olive oil
- 1.5 cup flour
- 0.7 lb ezine cheese
- 3 potato
- 4 sprig scallion
- 5 sprig parsley
- 5 sprig dill

## Instructions

- 1 Prepare the potatoes**

Peel 0.7 lb potatoes and cut into ½-inch cubes.
- 2** Heat 0.5 tbsp olive oil in a large frying pan over medium heat. Add the cubed potatoes and cook for 8-10 minutes, stirring occasionally, until golden brown and tender when pierced with a fork.
- 3** Remove potatoes from heat and set aside to cool completely, about 15 minutes.
- 4 Make the batter**

Preheat oven to 390°F (200°C). Grease a 9-inch round cake pan or line with parchment paper.
- 5** In a large mixing bowl, whisk together 3 eggs, 1 cup yogurt, and 0.5 cup vegetable oil until smooth and well combined.
- 6** Finely chop 4 sprigs dill and 5 sprigs parsley, then stir into the egg mixture along with salt to taste.
- 7 Combine ingredients**

Add 1.5 cups flour to the wet ingredients and stir until just combined - don't overmix.
- 8** Gently fold in the cooled potatoes and crumbled feta cheese until evenly distributed throughout the batter.

9 **Bake the cake**

Pour batter into the prepared pan and smooth the top with a spatula. Bake for 20-25 minutes until golden brown on top and a toothpick inserted in center comes out clean.

10 Let cool in pan for 10 minutes, then turn out onto a serving plate. Serve warm or at room temperature.

## Tips

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Allow sautéed potatoes to cool completely before adding to the batter to prevent the eggs from cooking prematurely and creating a curdled texture.

Don't overmix the batter once you add the flour – gentle folding motions will keep the cake tender and prevent it from becoming tough.

Test doneness by inserting a toothpick into the center; it should come out with just a few moist crumbs attached, not completely clean.

For extra flavor, reserve some crumbled feta to sprinkle on top of the cake before baking for a golden, crispy cheese crust.

Line your baking dish with parchment paper for easy removal and cleanup – the cheese can stick to unlined pans.

Chop herbs finely and pat them dry with paper towels to prevent excess moisture from affecting the cake's texture.

Let the finished cake rest for 10-15 minutes before cutting to allow it to set properly and make cleaner slices.

For best results, use waxy potatoes like Yukon Gold that hold their shape well when cooked and won't become mushy in the batter.