

# Çaylı Cevizli Kek

Moist Turkish tea cake with walnuts - perfect for breakfast or afternoon tea. Easy recipe with rich walnut flavor and tender crumb texture.

20	15	35	4	Medium
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

## Çaylı Cevizli Kek

## Malzemeler

- 3 egg
- 1 cup black tea
- 1 cup walnut
- 1 cup granulated sugar
- 1 cup sunflower oil
- 3 tbsp cocoa powder
- 1 pack vanillin
- 1 pack baking powder
- 2 cup flour
- 3 tbsp unsalted butter
- 1 tsp salt

## Yapılışı

- Prepare for baking**

Preheat oven to 180°C (350°F). Grease a 23x33cm cake pan with butter and dust lightly with flour, tapping out excess.
- Prepare wet ingredients**

Brew 1 cup of strong tea and let cool to room temperature. Beat 3 eggs in a large mixing bowl until well combined, about 1 minute.
- Make the batter base**

Add 1 cup sugar to the beaten eggs and whisk vigorously until mixture is pale and slightly thickened, about 2-3 minutes. Slowly pour in 3 tablespoons oil while whisking continuously.
- Add the cooled tea to the egg mixture and whisk until completely combined.**
- Combine dry ingredients**

In a separate bowl, whisk together 1 cup flour, 1 pack baking powder, and 1 teaspoon vanilla extract until evenly distributed.
- Gradually fold the flour mixture into the wet ingredients using a wooden spoon or spatula, mixing just until no flour streaks remain - do not overmix.**
- Gently fold in 2 cups chopped walnuts until evenly distributed throughout the batter.**

## 8 Bake the cake

Pour batter into the prepared pan and spread evenly to corners. Bake for 15-20 minutes or until a toothpick inserted in center comes out clean and the top springs back lightly when touched.

9 Cool in pan for 10 minutes, then turn out onto a wire rack to cool completely before cutting into squares and serving.

## ?puçlar?

Bring all ingredients to room temperature before mixing to ensure even incorporation and optimal texture. Cold ingredients can cause the batter to curdle or mix unevenly.

Brew your tea double-strength and let it cool completely before adding to the batter. Hot tea can cook the eggs or melt the butter prematurely, affecting texture.

Sift the flour and cocoa powder together to eliminate lumps and create a lighter texture. This extra step prevents dense pockets in the finished cake.

Fold in the chopped walnuts gently at the end to prevent them from sinking to the bottom during baking. Toss nuts lightly in flour before folding in for even better distribution.

Test for doneness with a toothpick inserted in the center – it should come out with just a few moist crumbs attached, not completely clean.

Cool the cake in the pan for 10 minutes before turning out to prevent breaking, as tea cakes are more delicate than standard cakes when warm.

For extra richness, brush the warm cake with additional brewed tea or a simple syrup made from tea and sugar.