

# K?br?s Tatls?

Traditional Turkish K?br?s Tatls? recipe with vanilla sponge cake, creamy pudding, and coconut. Easy step-by-step instructions for this beloved dessert.

30

HAZIRLIK DK

30

PI?IRME DK

60

TOPLAM DK

6

PORSIYON

Medium

ZORLUK

## K?br?s Tatls?

## Malzemeler

- 3 egg
- 2 cup granulated sugar
- 0.5 cup sunflower oil
- 1 cup bread powder
- 1 cup grated coconut
- 1 pack baking powder
- 4 cup milk
- 2 pack vanillin
- 2 cup water
- 1 cup wheat starch
- 1 pack whipped cream

## Yapılı???

- Prepare the syrup**

Combine 4 cups water and 2 cups sugar in a medium saucepan. Bring to a boil over medium-high heat, stirring until sugar dissolves completely.
- Reduce heat to medium-low and simmer for 15 minutes until syrup coats the back of a spoon. Remove from heat, add 1 pack vanilla extract, and set aside to cool completely.
- Make the cake**

Preheat oven to 160°C (320°F). Grease a 9x13 inch baking pan with butter or cooking spray.
- Beat 3 eggs and 0.5 cup sugar in a large bowl with an electric mixer for 3-4 minutes until pale yellow and doubled in volume.
- Add 1 cup milk and 1 cup oil to the egg mixture, beating on low speed until just combined.
- Gradually fold in 1 cup flour using a spatula, mixing until no lumps remain and batter is smooth.
- Pour batter into prepared pan and bake for 25-30 minutes until golden brown and a toothpick inserted in center comes out clean.
- Soak the cake**

Remove cake from oven and immediately poke holes all over the surface with a fork. Slowly pour the cooled syrup over the hot cake, allowing it to absorb completely.

- 9 **Make the custard**  
Whisk together 2 cups milk, 2 packs cornstarch, and 1 cup sugar in a medium saucepan until smooth with no lumps.
- 10 Cook over medium heat, stirring constantly, for 8-10 minutes until mixture thickens to a pudding consistency that coats the whisk heavily.
- 11 Remove from heat and immediately whisk in 1 pack whipped cream powder until completely smooth and light in color.
- 12 **Assemble and chill**  
Spread the warm custard evenly over the cooled, syrup-soaked cake using an offset spatula. Sprinkle shredded coconut generously over the entire surface.
- 13 Refrigerate for at least 3 hours or overnight until completely chilled and set before cutting into squares to serve.

## ?puçlar?

Make sure both the cake and syrup are warm when combining them - this ensures maximum absorption and the perfect moist texture.

Don't skip the cooling time for the custard layer before adding the whipped cream, as hot custard will cause the cream to deflate.

Use a toothpick to poke holes all over the warm cake before adding syrup to help it absorb more evenly throughout.

For the smoothest custard, whisk constantly while cooking and strain the mixture if you notice any lumps forming.

Chill the dessert for at least 3 hours, but overnight is even better for the flavors to fully develop and meld together.

When cutting into squares, use a sharp knife dipped in warm water and wiped clean between cuts for the neatest presentation.

Toast the coconut lightly in a dry pan for 2-3 minutes before sprinkling on top for added flavor and visual appeal.

Cover the dessert tightly with plastic wrap when refrigerating to prevent it from absorbing other flavors and to keep the coconut from drying out.