

# Çilekli Kek

Turkish strawberry cake recipe with fresh strawberries, yogurt, and a hint of cocoa. Easy homemade dessert perfect with tea or coffee.

15 min

HAZIRLIK

35 min

PIRME

50 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

## Çilekli Kek

## Malzemeler

- 1.5 cup flour
- 125 ml milk
- 3 tbsp plain yogurt
- 1 egg
- 0.5 pack baking powder
- 0.5 pack vanillin
- 1 cup granulated sugar
- 3 tbsp butter
- 1 tsp cocoa powder
- 10 strawberry
- 0.5 tsp salt

## Yapılışı

- Prepare for baking**

Preheat oven to 170°C (338°F). Grease a 9-inch round cake pan with butter and dust with flour, or line with parchment paper.
- Wash 10 strawberries thoroughly and pat dry. Cut them lengthwise in half, setting aside half for topping and half for mixing into the batter.
- Make the batter**

In a large mixing bowl, cream together 1 cup sugar and 3 tablespoons butter using an electric mixer until light and fluffy, about 3-4 minutes.
- Beat in 1 egg until well combined. Add 125ml milk and mix until smooth.
- In a separate bowl, whisk together 1.5 cups flour, 1 teaspoon baking powder, and 0.5 teaspoon salt.
- Add the flour mixture to the wet ingredients and fold gently until just combined - don't overmix. Stir in 3 tablespoons cocoa powder until evenly distributed.
- Roughly chop half the strawberries and fold them into the batter along with any juices.
- Bake the cake**

Pour batter into the prepared pan and smooth the top. Arrange the remaining strawberry halves cut-side down on top of the batter.

- 9 Bake for 35-40 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs attached and the top springs back when lightly touched.
- 10 **Cool and serve**  
Cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely before slicing and serving.

## ?puçlar?

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Use ripe, fragrant strawberries for the best flavor - they should be deep red throughout without white or green areas.

Bring yogurt, butter, and eggs to room temperature before mixing to prevent curdling and ensure smooth incorporation.

Don't overmix the batter once flour is added - mix just until ingredients are combined to avoid a tough texture.

Puree half the strawberries for mixing into the batter, and slice the rest for topping to get maximum strawberry flavor and visual appeal.

Line your cake pan with parchment paper or grease well to ensure easy removal after baking.

Test for doneness with a toothpick - it should come out with just a few moist crumbs attached, not completely clean.

Let the cake cool completely before removing from the pan to prevent breaking, and cover with a kitchen towel while cooling to keep it moist.

For extra flavor depth, add a teaspoon of vanilla extract or a tablespoon of lemon juice to brighten the strawberry taste.