



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

---

## Aegean Cookies

Ege Kurabiyesi



1 cup olive oil  
1 cup granulated sugar  
1 cup yogurt  
1 yolk  
1/2 tsp sodium bicarbonate  
Enough flour

For Upper Side:  
1 egg white  
1/3 cup sesame

- # Put the yogurt, yolk and sugar into a large deep bowl. Blend it until the sugar dissolves in the mixture totally.
- # Add olive oil, some flour and sodium bicarbonate in it.
- # Add flour little by little into the mixture, while kneading it, make the dough not stick to your hands.
- # Cover the dough and rest it for half an hour, then pick walnut sized pieces from the dough.
- # Roll the dough pieces on the bench as bars, with pencil's diameter.
- # Fold the sticks to double, then wrap them two times to shape as bore.
- # Dip the bore shaped cookies into whisked egg white, then into the yolk, and finally deep into sesame.
- # Place the cookies into the greased baking tray with some spaces between them. Place the baking tray into the oven, which is preheated to 374 F and bake them until they turn to red.
- # Serve them cold.

**Note:** It is advised to use virgin olive oil while baking Aegean Cookies.