



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

Biscuits with Onion

Soğanlı Bisküvi



1 small onion
1/2 pack margarine (4.4 ounces)
1 cup yogurt
3 + 1/2 cup flour
1/2 tsp crushed red pepper
1/2 tsp black pepper
1/2 tsp cumin
1 tsp baking powder
1 tsp salt

- # Grate the onion into a bowl. Add the margarine which is softened at the room temperature and yogurt in it. Mix it by a whisker or a fork.
- # Add crushed red pepper, salt, cumin and black pepper in it. Mix it to spread the spices totally in the mixture.
- # Add the flour little by little while kneading the dough, add baking powder. Knead until the dough reaches to medium consistency.
- # Cover the dough and rest for 15 minutes, then at the end of the resting time divide it into 3 pieces.
- # Roll out each piece with the thickness which is a little bit thinner than 1/4 inch. Cut it via small cup or a biscuit mould.
- # Get the remaining dough pieces after cutting the shaped ones together and then roll out it again, and then cut via mould again.
- # Shape all of the dough by this way, place the biscuits onto the greased oven tray with some spaces between them.
- # Place the tray into the oven which is preheated to 392 F, and bake them until their surface turns to pink.
- # When they get cooked don't open the door of the oven, and let them cool down in it. Place them onto the service plates.

Note: You can increase or decrease the measure of the flour to adapt it to the onion juice.