



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

Plate Cookies

Tabak Kurabiyesi



1 yolk
2 cups flour
1/6 cup cold water
1/3 cup castor sugar
2/5 pack margarine (3.5 ounces)
1 pinch salt

For Upper Side;
3 tbsp apricot marmalade
1 tbsp granulated sugar
1 egg white
1/3 cup pounded walnut
1/3 cup sultanas

- # Put the sifted flour into a deep bowl, make a hole in the middle of the flour hill.
- # Put the yolk, castor sugar, salt, cold water and margarine, which is softened at room temperature, into the hole.
- # Cover the hole with the flour, and knead it, until the dough stops to sticking to your hands. Cover the dough and rest it for 10 minutes.
- # While resting the dough, mix the egg white, pounded walnut, sultanas, granulated sugar and apricot marmalade to prepare the upper side mixture.
- # Roll out the rested dough over floured bench by a rolling pin into 1/4 inch thickness.
- # Cut the dough into circles by a large cup's brim. Place these circles onto the greased baking tray with spaces between them. (Set the heat to 365 F)
- # After placing all the cookies onto the tray, place the upper side mixture onto the cookies, and lay them over the cookies, but keep the edges of the cookies plain.
- # Place the tray into the hot oven, bake them until the dough turns to pink.
- # Remove them from the oven and cool them when they cool down.

Note: The egg white in the mixture of upper side, prevents the mixture pour down.