



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

Winter Sun

Kış Güneşi



8.8 ounces margarine
2 eggs
2 tbsp orange juice
1 cup granulated sugar
1 grated rind of lemon
5 cups flour

For Upper Side;
2 cups castor sugar
4 tbsp orange juice
1/2 tbsp water
1/2 tbsp apricot marmalade

- # Put eggs, granulated sugar and the margarine, which is softened at room temperature, into a deep bowl. Blend or whisk it, until the sugar dissolves in the mixture totally.
- # Add orange juice and grated orange rind into the mixture and mix it. Then add sifted flour into the mixture little by little while kneading the dough.
- # Divide the dough, which has medium hardness, into 3 pieces and cover them with nylon. Refrigerate them for 1 hour.
- # At the end of the refrigerating time, roll each of the dough pieces into knife backside's thickness and cut them into pieces by a cup's brim.
- # Collect the remaining dough pieces, and refrigerate them for a while and roll them out again. Repeat the same processes, until the dough finishes.
- # Place the biscuits onto the baking tray firmly. (The biscuits must fill 2 baking trays.) Bake them in the oven, which is preheated to 356 F, with light pink color.
- # When the biscuits, which are removed from the oven, cool down, prepare the mixture for the upper side. Mix the castor sugar, orange juice, water and apricot marmalade to make it as paste.
- # Spread the mixture over the biscuits by a knife thinly.
- # Design the upper sides of the biscuits, before the mixture solidifies totally.

Note: Winter sun biscuits may be prepared without adding upper side mixture. Thus, the measure of the granulated sugar must be 1 + 1/2 cups.