



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

Biscuits with Fig

İncirli Bisküvi



8 dried figs
1 cup milk
1/2 pack margarine
1/3 cup castor sugar
1 egg
Grated rind of 1 orange
1 pinch sodium bicarbonate
Flour, as much as the dough gets in

- # Wash the figs and remove the stems of the figs. Dice them and put into a deep bowl, which has lid, and add milk on it.
- # Cover the lid of the bowl, and place it onto the lowest layer of the refrigerator. Refrigerate it overnight.
- # The day after, blend the mixture of figs and milk until it smoothens.
- # Put the margarine, which is softened at room temperature, into a large bowl, and add egg and castor sugar onto the margarine. Mix it, until it smoothens.
- # Add grated orange rind, sodium bicarbonate and the mixture of fig and milk into the mixture. Add sifted flour into the mixture little by little during the kneading.
- # Make the dough reach soft consistency, but it must not be sticky. Cover it and rest it for 15 minutes at room temperature.
- # Roll out the dough over floured bench thinly, and cut it into biscuits by a glass brim or biscuit mould.
- # Collect the remaining dough pieces, roll them out and cut into biscuits. Repeat the same processes until the dough finishes.
- # Place the biscuits onto the greased baking tray. (The biscuits must fill 2 baking trays.) Bake them in the oven, which is preheated to 374 F, with light pink color.
- # Serve them cool.

Note: There is no need to add too much sugar into the mixture of the biscuits, because of the natural sugar in the figs.