



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

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## Palace Beauty

Saray Güzeli



1 pack butter or margarine  
1/3 cup olive oil  
1 egg  
1 egg white  
2 tbsp castor sugar  
1/2 tsp baking powder  
1 pack vanilla  
1 pinch salt  
5 cups flour

### For Upper Side:

1 yolk  
1 tbsp milk  
1 cup pounded walnut

### For the Syrup:

2 + 1/2 cups granulated sugar  
3 cups water  
1 tbsp lemon juice

# Prepare the syrup at first: boil the mixture of water and granulated sugar. When it reaches to low consistency, add lemon juice in it and boil the mixture for about 3-4 minutes more. Then, remove it from the stove.  
# Put the margarine, which is softened at room temperature, into the mixing bowl. Add olive oil, castor sugar, egg and egg white on it. Mix it by your fingertips, until the mixture smoothens.  
# Add vanilla, salt, half of the flour and the baking powder, which is mixed with 1 handful flour, onto the mixture. Start to knead the mixture. Add the remaining flour into the mixture little by little, while kneading the dough. The dough must reach to medium consistency.  
# Pick walnut sized pieces from the dough and roll them. Spread the mixture of yolk and milk all over the dough balls. Then, dip these balls into the pounded walnut.  
# Place the prepared dough balls onto the greased baking tray, with some spaces between them. Place the tray into the oven, which is preheated to 347 F. Bake them, until they turn into red.  
# Pour the cold syrup all over the hot balls, which are removed from the oven. Serve them for about 2 hours later.

**Note:** Thickly grated rind of a lemon, may be added into the syrup of the dessert to get a different taste, while adding the lemon juice in it