



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

Amasya Dessert

Amasya Tatlısı



1 egg
1 egg white
1/2 cup yogurt
1/2 pack butter (4.4 ounces)
1/3 cup granulated sugar
1 cup almond
1 pack vanilla
1 pack baking powder
1/4 tsp salt
Flour, as much as the mixture gets in

For Upper Side:
1 yolk
1 tsp milk
1/4 tsp granulated sugar

For the Syrup:
3 cups granulated sugar
3 + 1/2 cups water
1 tbsp lemon juice

- # Prepare the syrup firstly: Boil the mixture of water and sugar. When this mixture becomes thicker, add lemon juice in it. A few minutes later, remove this pot from the stove.
- # Break the egg into a deep bowl, add egg white, yogurt, sugar and the butter, which is softened at room temperature, on it. Blend this mixture well.
- # Add salt, vanilla, the mixture of baking powder and some salt on it. Add flour into the mixture little by little while kneading it, until the dough reaches to medium consistency, and stops to sticking to your hands. Knead the mixture.
- # Add thickly pounded almond into the mixture finally. Cover and rest the dough for 15 minutes.
- # At the end of the resting time, pick walnut sized pieces from the dough. Roll them at first, then shape them as patties. Place them onto the greased baking tray with some spaces between them.
- # Spread the mixture of yolk, sugar and milk all over the dough pieces in the tray. Place the tray into the oven, which is preheated to 356 F.
- # Bake the dough pieces, until they turn into red. After removing them from the oven, pour the cold syrup all over the hot dough pieces.
- # When the dessert soaks the syrup, garnish it with coconut and serve.

Note: If it is necessary to add some nuts into the dough, you should add them into the dough finally to prevent them darken the dough.