



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

Golden Finger

Altın Parmak



5,3 ounces butter
1 egg
1/2 cup castor sugar
1 pack vanilla
1 pack baking powder
3 + 1/2 cups flour

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

- # Prepare the syrup at first: Boil the mixture of water and granulated sugar. When the mixture becomes thicker, add lemon juice in it. Boil the mixture for 1-2 minutes more. Then, remove the pot from the stove.
- # Put the margarine, which is softened at room temperature, into a deep bowl. Add egg and castor sugar on it, whisk the mixture by a beater or blend it.
- # Add vanilla and baking powder onto this mixture. Add sifted flour into the mixture little by little, while kneading the dough. Make the dough not stick to your hands and easy to shape.
- # Pick pieces, each has walnut size, from the dough. Roll them between your palms and shape them as finger.
- # Place the pastries onto the greased baking tray with spaces between them. Place the tray into the oven, which is preheated to 365 F. Bake them, until they turn into pink.
- # Rest the pastries for 1-2 minutes, after removing them from the stove. Then, pour cold syrup all over the pastries.
- # Serve the dessert, after it soaks the syrup.

Note: Grated rind of a lemon may be added into the mixture of "Golden Finger".