



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

## Benli Nursah

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1/2 pack butter  
1/2 cup vegetable oil  
1/2 cup castor sugar  
1 yolk  
1 cup yogurt  
1 pack vanilla  
1 pack baking powder  
1 tablespoonful cocoa  
1 pinch salt  
Flour, as much as the mixture gets in

For the Edges:

1 egg white  
1 cup walnut

For the Syrup:

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

# Prepare the syrup for the dessert: Boil the mixture of water and granulated sugar. When the mixture becomes thicker, add lemon juice in it. Boil the mixture for 5 more minutes. Then, remove the pot from the stove and let the syrup cool down.

# Put the margarine, which is softened at room temperature, into a large mixing bowl. Add vegetable oil, yogurt, yolk and castor sugar on it. Whisk or blend this mixture, until it smoothens.

# Add the baking powder, which is mixed with some flour, into the mixture. Add vanilla and salt into the mixture also. Add sifted flour into the mixture little by little, while kneading the dough, until the dough reaches medium consistency.

# Pick a fist sized piece from the dough, add cocoa in it and mix.

# Divide the remaining white dough into 2 equal pieces. Roll them out over floured bench with rectangle shape. Each of the pieces should have service table size.

# Meanwhile, divide the cocoa added dough piece into 2 equal pieces. Shape them as long bars over the bench.

# Place one of the cocoa added bars onto one of the white dough piece and roll it. Repeat the same processes for the other pieces also.

# Slice the rolls into pieces, each has 1/2 inch thickness. Dip the edges of the slices into the egg white at first, then cover them with pounded walnut. Then, place these pastries onto the greased baking tray.

# Place the tray into the oven, which is preheated to 374 F. Bake the pastries, by keeping their pink color during the cooking.

# Rest the pastries for 5 minutes, after removing them from the oven. Then, pour cold syrup all over the pastries.

# Rest it for 2 hours at least. Then, you can serve it.

**Note:** You should spread the egg white to the edges of the pastries, to prevent the pastries stick to the tray.