



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

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## Dessert with Sour Cherries and Sesame Oil

Vişneli Tahinli Tatlı



2 yufkas  
1 cup sesame oil  
1 cup sugar  
1 cup sour cherry  
For the Upper Side:  
1 egg  
1 tbsp sugar

- # Lay one of the yufkas onto the bench. Pour half cup sesame oil all over the yufka.
- # Pour half cup sugar over it. To make its shape square cut off the circular edges of the yufka and place these pieces onto the square part.
- # Sprinkle half of the seeds removed sour cherries over it.
- # Roll it carefully, but do not make it too hard.
- # Spread whisked egg all over the roll. Sprinkle half tbsp sugar over it.
- # Slice the roll into slices, each has 2 inches thickness. Prepare the other yufka by the same way. Transfer the slices into the greased baking tray.
- # Place the tray into the oven which is preheated to 374 F. Bake them, until they turn into red.
- # Serve them warm.

**Note:** Because of the sesame oil, extra oil is not added.