

## Baked Amulet Borek

Fırında Muska Böreği



4 yufkas For Wetting: 1 + 1/2 cup milk 1/3 cup vegetable oil 1 egg white For Filling: 1 small cube of feta cheese Half bunch of parsley For the Upper Side: 1 yolk

# Transpose the yufkas firstly and cut each of them into 2 pieces. Then, place the half yufkas and cut them into pieces that each has 3 inches width.

# Get the first string shaped yufka part and spread the wetting mixture all over this string. Place about 1 tsp of the mixture of mashed cheese and chopped parsley onto one of the narrow sides of this string.

# Then, fold the string from that narrow side to the center as a triangle with 90 degrees angle. Fold a few times this string until it reaches to the end of the string.

# Place it into a greased baking tray. Prepare the other boreks also by the same way and place into the tray also. While placing the boreks into the tray, make the one stand a bit over the previous one.

# Add the yolk into the wetting mixture and mix it. Spread this mixture all over the triangle shaped boreks in the tray.

# Rest the dough for about 1 hour. Then, place the tray into the oven which is preheated to 355 F. # Serve it hot or warm.

Note: You may prepare cigarette shaped boreks with same ingredients.

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