



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

Spinach Cookies

Ispanaklı Kuru Pasta



1 pack butter or margarine
1 cup grated kasar cheese
7 spinach leaves
3 tbsp yogurt
1 egg white
1 pack baking powder
1 tsp salt
Flour, as much as the mixture gets in
For the Upper Side:
1 egg yolk
1 tbsp nigella

- # Mix softened butter, thinly grated kasar cheese, yogurt and egg white in a deep bowl by a fork until it turns into homogenous.
- # Add very thinly chopped uncooked spinach, salt, the mixture of baking powder with some flour and mix it for a while more.
- # Knead the mixture by adding flour in it little by little. Make the dough stop sticking to your hands. Then rest it for about 10 minutes.
- # Pick walnut sized pieces from the dough. Shape them over the bench as pencils.
- # Fold the dough bar from the middle and twist it around itself for 2 times.
- # Transfer the cookies into a greased baking tray. Spread yolk all over and sprinkle nigella.
- # Place the tray into the oven which is preheated to 390 F. Bake them until they turn into red.

Note: To increase the savor of the cookies flaked red pepper, black pepper and cumin may be added into its dough mixture.