



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

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## Bread With Corn Flour

Mısır Unu Ekmeği



Yeast, half matchbox sized  
2 cube sugar  
1 tbsp salt  
1 + 1/2 warm milk  
2 tbsp flour  
2 + 1/2 cup corn flour

- # Pour 1/2 cup water into a wide bowl, add sugar and yeast, and dissolve.
- # Add the remaining water, add salt. At first add flour and knead then add corn flour while kneading.
- # Cover the dough and let it stand for half an hour.
- # Grease a tin and put the rested dough in it.
- # Cook for 40 minutes in the preheated to 190 C (F 374) oven.
- # After getting it out of the oven let cool down a little and then remove from the tin and put into a nylon bag.

**Note:** This bread is cooked in Black Sea Region of Turkey. It does not rise or turns red so much while cooking.