



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

Cookies with Apple

Elmalı Kurabiye



1/2 pack margarine
1/3 cup vegetable oil
1/3 cup yogurt
1 cup castor sugar
1/2 pack baking powder
1 pack vanilla
4 cups flour

For Stuffing:
3 apples, medium size
2 tbsp raisin
1 tbsp granulated sugar
1/2 tsp cinnamon

- # Mix the margarine which is in the room temperature with the castor sugar.
- # Add vegetable oil, yogurt and mix.
- # After getting a good mixture add flour little by little, finally add vanilla and baking powder.
- # Cover the dough and let it stand.
- # In the meantime peel the apples, grate, and add granulated sugar and raisin on it, cook over medium heat for about 5-10 minutes.
- # After removing the stuffing from the stove add cinnamon in it, and let the stuffing cool down.
- # Pick walnut sized pieces from the rested dough. Roll them by the help of your fingertips until each reaches the size bigger than saucer.
- # Put the cool stuffing on the half sides of the rolled dough, close the dough pieces.
- # Place the cookies on the greased tray. Cook in the oven which is preheated to 356 F, they should be white during the cooking.
- # Sprinkle castor sugar all over the cookies which you removed from the oven.
- # Serve cold.

Note: You can get a different flavour if your apples are mildly sour